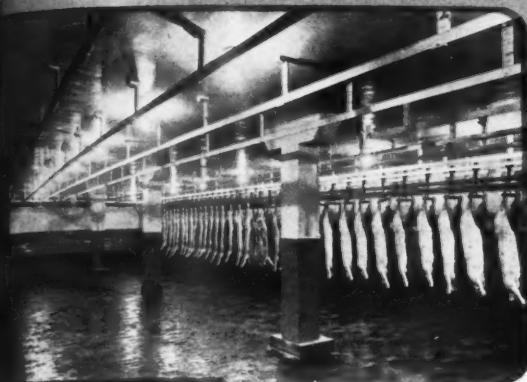


THE NATIONAL Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



USED IN OVER 1500 PLANTS

to Protect and Beautify Surfaces Which Are
Constantly Exposed to Moisture Conditions

WET SURFACES NOW PAINTED

WITH SAME RESULTS YOU'D GET WITH DRY

No longer is it necessary to dry out surfaces in order to get the protection and beauty of paint. Damp-Tex Enamel penetrates moisture and sticks to the under surface just as though it were perfectly dry. Damp-Tex quickly dries into a tough waterproof film that stays elastic for years regardless of repeated washings with soap and water. One coat of Damp-Tex usually covers. Resists corrosive gases and oxidation. Contains no turpentine or odor to taint foods.

Damp-Tex is recommended for brine tank rooms, coolers, sausage and casing rooms, smoke houses, killing floors, or any room or equipment where brine, saturated atmosphere, low temperature or wet surfaces prevent the use of ordinary paint or enamel.

We suggest a trial order on our money-back guarantee of satisfaction. A fair test will prove Damp-Tex to be all we claim for it. Current list of prices with full details sent without obligation upon request.

DAMP-TEX

The Enamel that Goes on Water-Soaked Surfaces
STEELCOTE MANUFACTURING CO.
GRATIOT AT THERESA ST. LOUIS, MISSOURI
International Manufacturers of Paint, Varnishes, and Enamel





BUFFALO GRINDERS

You can be sure of maximum profits only when you are sure of maximum speed and efficiency in your sausage grinder. With a Buffalo Grinder you enjoy peak performance at minimum operating cost.

Specifically designed for the sausage industry, Buffalo Grinders are a favorite with sausage makers everywhere. Quick and cool cutting they protect protein value and improve the quality of products. Carefully balanced cylinder and feed screw prevent "backing up" and mashing of meat. New Helical gear drive design provides quiet, vibrationless operation... increases the life of the grinder. Here's what R. C. Decker & Co., Inc., New York City, say about Buffalo Grinders...

"We have been greatly concerned about a machine that would give us volume production in a given length of time without mashing or burning the meat.

"Since we have installed a Buffalo Grinder No. 66-BG our product has been perfect.

"It is indeed a pleasure the way this machine works, and furthermore our electric bills are materially reduced, by reason of shorter running time."

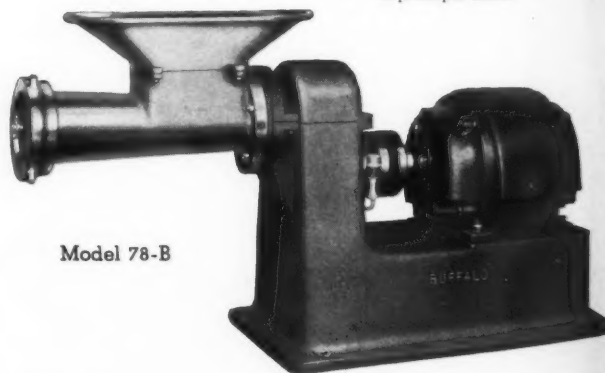
Find out how you, too, can increase your poundage and at the same time make your cost go down. Write for further proof and full details of Buffalo Grinders.

JOHN E. SMITH'S SONS CO.

50 Broadway, Buffalo, N. Y.

Manufacturers of a complete line of Sausage Machinery.

Sales and Service Offices
in principal cities.



Model 78-B

Buffalo QUALITY SAUSAGE MAKING MACHINE

"Cellophane" protection helps Felin products "sale" along...

ONE of the first packers to see the advantages of "Cellophane" cellulose film for packaging smoked pork products was the well-known Philadelphia firm of John J. Felin Company. Their initial adoption on bacon was so successful that they soon extended its use to many other items in their line.

Felin has found that housewives want to see the quality of the meat they buy—"Cellophane" provides this important advantage and also assures protection from dirt and handling. And the brand name so colorfully printed on the

"Cellophane" goes into the home and is a reminder to buy the same brand again.

In a recent survey, housewives showed how much they appreciate protected quality. 85% of the women interviewed said, *"We prefer meat products protected by 'CELLOPHANE'!"* E. I. du Pont de Nemours & Co. (Inc.), "Cellophane" Division, Wilmington, Delaware.



"Cellophane" is a trade-mark of E. I. du Pont de Nemours & Co. (Inc.)

Cellophane
TRADE MARK

**AMERICA'S GUIDE
TO ADDED VALUE**

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



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SEPTEMBER 6, 1941

Number 10

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN
Editors

The National Provisioner Daily
Market Service reports daily mar-
ket transactions and prices on pro-
visions, lard, tallow and greases,
sausage materials, hides, cotton-
seed oil, Chicago hog markets,
etc.

For information on rates and
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Official Organ
American Meat Institute



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On cold lines—
in cold rooms

J-M ROCK CORK DOES THIS THREE-WAY JOB



ROCK CORK SHEETS furnish an ideal base for asphaltic adhesives and finishes, helping to assure an airtight, waterproof seal.

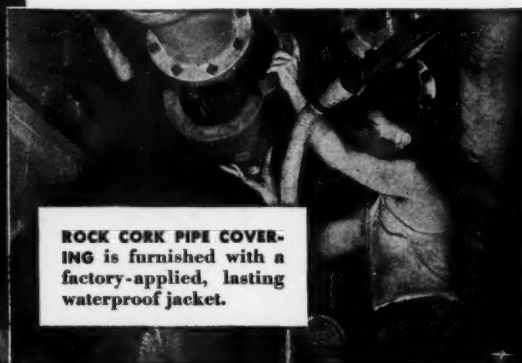
Rock cork provides permanent efficiency! Unusually moisture-resistant, this basically mineral insulation virtually ends the danger of moisture infiltration—the cause of most low-temperature insulation failures. Installations made many years ago still retain their high insulating effectiveness . . . show no signs of deterioration under the punishment of refrigerating service.

Rock cork provides STRICT SANITATION! Rock Cork is odorless itself . . . will not absorb odors from materials in storage. It does not attract or harbor vermin, cannot support the growth of mold or bacteria. And its essentially mineral composition assures complete freedom from rot.

Rock cork provides LOW COST! You pay no more for J-M Rock Cork than for other low-temperature insulations. Installation is fast and easy, for Rock Cork is easily worked and applied. And you're sure of complete uniformity in Rock Cork, for it is manufactured to an exact formula under rigid laboratory control.

* * *

You should have all the facts on the advantages of J-M Rock Cork for cold lines, cold rooms and air-conditioning ducts. Write for brochure DS-555. Johns-Manville, 22 East 40th Street, New York, N. Y.

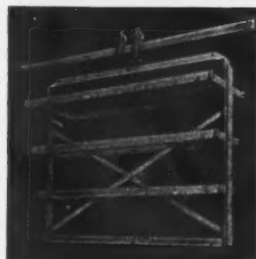
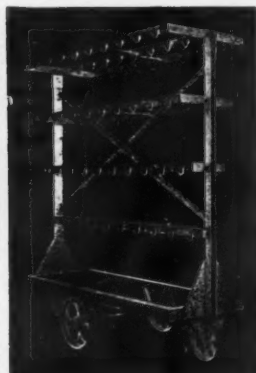
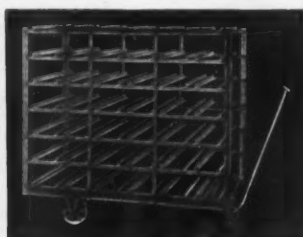


ROCK CORK PIPE COVERING is furnished with a factory-applied, lasting waterproof jacket.



JOHNS-MANVILLE ROCK CORK

Low-Temperature Insulation in Sheet Form and for Pipe Covering

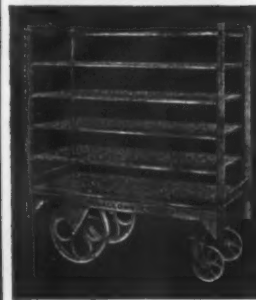
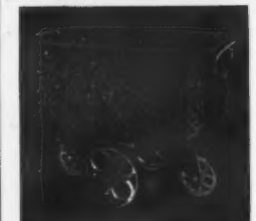
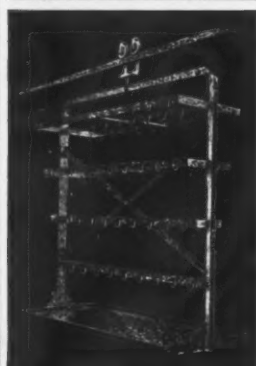
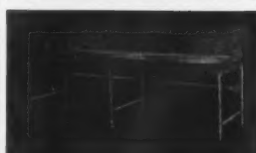


2 REASONS WHY you PROFIT with

HALLOWELL

STEEL

PACKING PLANT EQUIPMENT




Clean

You profit through the use of "Hallowell" Steel Equipment . . . from the standpoint of sanitation alone. Worked out in harmony with the Bureau of Animal Industry, "Hallowell" Equipment has no porous surfaces or cracks to catch and stubbornly hold the refuse and rust . . . no insanitary, hard-to-clean-out-corners. "Hallowell" meets modern requirements, is your logical choice.

Durable

And you profit through welded steel joints which give full value for every dollar expended on "Hallowell" equipment! It stands the gaff of hard service, abuse and careless handling.

 All the facts are in a 40 page book prepared for packing plant executives. Write for your free copy . . . today.

STANDARD PRESSED STEEL CO.

JENKINTOWN, PENN.

BOX 100

BOSTON • DETROIT • INDIANAPOLIS • CHICAGO • ST. LOUIS • SAN FRANCISCO



Have you ever thought of paper?

In many fields executives are today looking for substitutes to meet the rising costs and scarcity of certain materials. Are *you* looking? And have you ever thought of *paper*?

Patapar Vegetable Parchment possesses qualities not generally connected with paper. It's insoluble—resists grease—has no odor—is tasteless—can even be boiled! In food industries it has solved packaging problems for over fifty-five years. In hospitals it is replacing oiled silk for covering wet dressings. In hundreds of unexpected places it is proving its usefulness.

And so we say, consider Patapar and its unique qualities. Perhaps you have a problem it will help solve.

Maybe Patapar can do it

Write us, outlining the application you have in mind so that we can send you sample sheets in the size, weight, and finish recommended for your need.

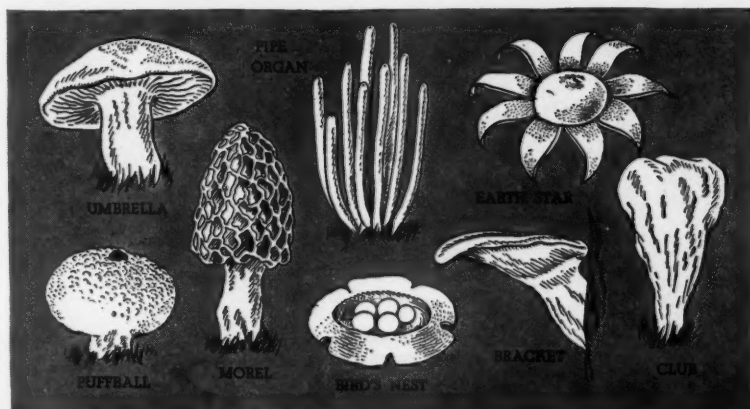


PATAPAR

REG. U. S. PAT. OFF.

Vegetable Parchment

Paterson Parchment Paper Company
Bristol, Pennsylvania
West Coast Plant: 940 Bryant St., San Francisco
Branch Offices: New York, Chicago
Headquarters for Vegetable Parchment since 1885



Mushrooms

Early in September, mushrooms of the field and woods are in their prime. Fungi differ from other plants by having no chlorophyll, and no flowers and seeds. Lacking the pigment by which a green plant, with the aid of sunlight, makes food out of water and the carbon dioxide from the air, mushrooms must live on food left by other plants in humus, fallen leaves, or wood. Instead of seeds, mushrooms reproduce with naked, short-lived cells called spores. These are microscopic in size but often may be seen as dust. We like to think of Nature as efficient, but in this matter of spore production her prodigality is enormous. A ripe mushroom may manufacture spores and throw them out at the rate of 40 million per hour. A good-sized puffball can make spores at a much greater rate. Only an infinitely small number of these spores ever germinate.

The mushrooms that we see are simply towers to lift spore-making machinery above the ground where spores can be caught and scattered by the wind. The spore mechanism of the common mushrooms looks like countless fingers (microscopic, of course), from the tip ends of which the spores are pinched out one after another from four little projections.

The vegetative part of the mushroom is buried in its nutrient medium and resembles a bit of white cotton thread.

All fungi look alike in this respect. It is the sporing structures that make mushrooms especially vivid and interesting.

The umbrella form is the most familiar, but mushrooms may take many whimsical forms in a variety of soft hues and brilliant colors. One of the most interesting is the bird's nest fungus. The spores in this type are enclosed in little "eggs." In one species of this, gas is formed under the eggs and when the spores are ripe, a tiny explosion pops the spore case out of the nest.

Mushrooms are one of man's most historic and delicious foods. They are rich in proteins. Juvenal, historian of ancient Rome, said that the Lybians could plow under their corn and unyoke their oxen if they would only keep sending him mushrooms.

One should not gather wild mushrooms for cooking and eating without expert knowledge as to which are poisonous. The production of mushrooms for the market is an important industry. Chester County, Pennsylvania, produces 25 million pounds a year, more than half of America's annual supply. These mushrooms are raised under scientifically controlled conditions, not from volatile spores, but from chopped-up bits of the thread-like vegetative structure which the mushroom farmer calls "spawn." This insures no contamination from poisonous species.

That's good sausage you sell—

**I LIKE
THE REAL
SMOKED
FLAVOR!**

**Armour's
Natural Casings
Permit Great
Smoke Penetration
—BETTER FLAVOR!**

● Great smoke penetration—that's what gives smoked sausages the real old-fashioned flavor that customers like. To get this preferred flavor in your smoked sausages, use Armour's Natural Casings. They permit the fragrant smoke to penetrate, making the meat rich, tangy and flavorful. And, of course, sausages that taste better are bound to *sell* better!

You'll get plump, fresh-looking sausages, too—because of the great elasticity of Armour's Casings.

Your nearest Armour branch can quickly supply you with any size and type you need...uniform, strong casings that are exactly right for your purpose. Next time, order Armour's Natural Casings.

ARMOUR'S NATURAL CASINGS

THE NATIONAL Provisioner

This Week's NEWS HIGHLIGHTS

Talks on Meat Canning, Lard, Dark Beef and Smoking Planned for AMI Convention Program

LARD processing, meat canning problems, dark cutting beef, the smoking of sausage, and other subjects of vital interest to meat packers will be discussed at the sectional meeting on chemistry at the thirty-sixth annual convention of the American Meat Institute on Friday morning, October 3. The convention will be held at the Drake hotel, Chicago, from Friday through Tuesday, October 3 to 7.

Dr. Henry R. Kraybill, director of the Institute's department of scientific research, will discuss some of the new methods of studying lard stability which have been developed in the Institute's research laboratory at the University of Chicago.

In his discussion, Dr. Kraybill will cover the effect of pressure agents on fats as revealed by optical methods, and also discuss these methods and their

application to the determination of the essential fatty acids in fats.

At previous Institute conventions, Dr. Frank C. Vibrans has discussed the Institute's lard standardization program. This year, in addition to giving a summary statement on the effect these standards have had on improving the quality of lard sold to the retail trade, he will explain how methods of some companies have been corrected to advantage. Dr. Vibrans has been in close contact with the Institute membership, and has devoted considerable time during the past several months to the study of lard processing methods.

Processors of canned meats have expressed keen interest in problems relating to the heat resistance of bacteria. At present a study is in progress on the thermal-death characteristics of

(Continued on page 31.)

Meat Advertising Plans for Coming Months Announced

MEAT and its important place in balanced meals, B vitamins in meat, and thrifty meat cuts will be keynotes of industry advertising as the meat educational program goes into its second year in September, the American Meat Institute announced this week.

Featuring a new vitamin chart which emphasizes the fact that the B vitamins in meat are natural vitamins, the first advertisement in this series is now appearing in the September issue of *Ladies' Home Journal*. Similar to the chart issued earlier, which received wide attention and commendation, the new chart shows the amount of vitamin B₁, vitamin B₂, and anti-pellagra vitamin contained in all kinds of meat. It pictures in color several different cuts, cooked and ready to serve. This same advertisement will appear in the October issue of *Good Housekeeping*.

Over 275,000 wall posters pointing out that "Meat is a Rich Natural Source of B Vitamins" will appear in retail meat stores throughout the United States. Other point-of-sale advertising and merchandising suggestions for use by dealers and salesmen also are being issued so that dealers will tie in and obtain the best results from this phase of the program.

Meat and Diet Balance

Millions of magazine readers also will have opportunity to see another color advertisement in September—a double-page spread entitled "Meat and the Balanced Meal." The advertisement points out that much has been learned about the essentials of a balanced diet since the first World War. During 1917-18 the emphasis was on quantity in food, but today it is on the balanced meal. Proteins, vitamins, minerals, carbohydrates, and fats are the elements needed for a balanced diet; meat, instinctively chosen as the center of a meal, deserves an honored place on the table because it not only tastes good, but also contains essential proteins, vitamins, and minerals. Beef chuck pot roast is featured in this advertisement with a background

821 PACKERS SHOW GREATER AGGREGATE NET GAIN ON THEIR 1940 OPERATIONS

PACKERS subject to the Packers and Stockyards Act showed the best net gain in years on their 1940 operations (percentage of net gain to net worth), according to a recent report of the Agricultural Marketing Service.

The 821 packers operating under the act in 1940 had total net sales of \$3,564,617,492; their aggregate net gain was \$62,485,754, or 7.27 per cent of their average net worth of \$858,418,102.

The 1940 financial results of the 821 packers, grouped according to the AMS classifications of federally and non-federally inspected slaughterers and non-slaughtering concerns.

Group	Concerns	Average Net Worth ¹	Net Sales	Net Gain ²
Federally inspected slaughterers.....	189	\$660,998,551	\$2,901,821,395	\$37,338,715
Non-federally inspected slaughterers.....	415	60,474,606	356,524,032	4,858,349
Non-slaughtering ³	217	136,944,945	406,272,065	20,288,690
Total.....	821	\$858,418,102	\$3,564,617,492	\$62,485,754

¹These figures were compiled from annual reports submitted by packers, and are not subject to verification by an examination of the books and records. ²These figures represent the average of the total net worth of all reporting concerns at the beginning and end of their fiscal years. ³After deducting taxes and depreciation. ⁴This group includes concerns which also handle commodities other than meat food products.

Results in 1940 compared with those in earlier years:

	1936 815 concerns	1937 808 concerns	1938 815 concerns	1939 830 concerns	1940 821 concerns
Average net worth ¹	\$ 889,482,318	\$ 871,453,324	\$ 854,755,193	\$ 848,523,793	\$ 858,418,102
Total income.....	3,428,937,625	3,674,283,968	3,408,024,036	3,437,295,594	3,579,552,415
Total expenses.....	3,377,004,435	3,641,409,971	3,406,015,573	3,384,741,059	3,517,066,061
Net gain.....	51,933,190	32,873,997	2,008,463	52,554,535	62,485,754
Percentage of gain to net worth.....	5.84	3.77	0.23	6.19	7.27

¹These figures represent the average of the total net worth of all reporting concerns at the beginning and end of their fiscal years.

of fruits, vegetables, and other foods.

In a number of nationally circulated magazines, black and white advertisements are explaining the importance of plenty of meat for children. This message appears just as a new school year is starting, and gives important facts about the nutritional requirements of children. For example, it points out that a child requires at least twice as much protein per pound of weight as does an adult.

Advertising for October will be centered around the importance of meat at the noon meal. Timeliness of this theme was shown by the surveys of Elmo Roper, nationally known research expert, which revealed that in the rush of modern life the noon meal is neglected and that only half the people eat meat for lunch. The nutritional story is emphasized.

A "Chart of Thrifty Meat Cuts" appears in both September and October advertisements and also in the form of a wall chart for retailers. It tells the housewife how to buy and prepare thrifty meat cuts and makes suggestions for eighteen complete meals featuring meat.

Like all other advertisements of the campaign, these will bear the seal of acceptance of the American Medical Association council on foods and nutrition. Advertisements on similar topics will appear in many leading newspapers throughout the country.

MEAT SAFETY CONGRESS

"Safety Suggestions of the Bureau of Animal Industry," by Dr. W. G. Reed, assistant inspector in charge of Chicago meat inspection station, U. S. Bureau of Animal Industry, will be among the papers presented before the meat packing, tanning and leather industry section of the National Safety Congress as it assembles for its thirtieth annual congress and exposition at the Stevens hotel, Chicago, October 6 to 10.

Programs specifically relating to meat industry safety will be held the afternoon of October 6, with H. G. Schaffner, treasurer of Schaffner Bros. Co., Erie, Pa., serving as general chairman. Dr. R. R. Duff, sr., Chicago, will speak on "Packinghouse Personal Injuries and Their Control," while another speaker will discuss "Safety Kinks in the Packing Industry." There will also be discussion periods.

A round table review of meat plant safety problems will be held at 2:30 p. m. on October 8, with Eber S. Lusk, director of safety and personnel of Peter Eckrich & Sons, Inc., Ft. Wayne, Ind., presiding. Also of interest to packers will be the sessions of the refrigeration section on October 7 and 9. Among subjects to be presented are "The Safe Use of Refrigerants," by H. H. Schrenk, chief chemist, health division, U. S. Bureau of Mines, and "Safety Lessons Learned from Practical Refrigeration Maintenance," by H. M. Toombs, formerly chief engineer of Armour and Com-

OSCAR MAYER WIENER CAN WINS AWARD

FIRST PRIZE in the metal container classification of the National Food Distributors' Package Competition has been awarded to the canned wiener package of Oscar Mayer & Co., Chicago and Madison, Wis., the National Food Distributors' Association announces. The winning package contains eight vacuum-sealed wieners with a net weight of 21 oz. and features a lithographed label incorporating full-size wiener illustrations.

"The package is selected," stated the judging committee, "because of the completeness of the story on the label, which assures maximum merchandising effect. It not only pictures the product and carries five suggestions on how to serve, but also graphically emphasizes 14 important product features. Important in reaching this decision is the fact that the package itself is rapidly gaining national distribution for the product, without benefit of substantial advertising and merchandising support."

"The sales effectiveness of this package will do a real job toward elevating the American 'hot dog' to an outstanding convenience package item that will find a ready place in every home," observed E. J. Martin, executive secretary of the association, in making the award. "Sales results have proved it is practical not only from the standpoint of display, but also appeals to Mrs. Consumer's practical requirement of seeing what she buys."

Judges of the competition included Frank J. Cogan, editor, Food Field Reporter; Harold Moss, general sales manager, American Cone and Pretzel Co., Philadelphia; Walter S. Maier, art director, Stecher-Traung Lithograph Corp., Chicago; Albert Dane, sales promotion manager, John E. Cain Co., Boston; J. L. Harrison, National Food Distributors' Association, Chicago; and Porter F. Leach, merchandising and advertising consultant, New York City.

The accompanying news photo shows Carl G. Mayer (left), vice president of Oscar Mayer & Co., and Bob White (right), sales manager for canned products, receiving the container award from E. J. Martin, executive secretary, National Food Distributors' Association.



LABEL ON WIENER CAN EMPHASIZES 14 POINTS



pany, now engineer at the Stevens.

The general theme of the safety congress this year will be "Help Defense—Stop Accidents." President Roosevelt recently called upon the safety organization to lead a nation-wide campaign

against accidents which are hampering the defense program. Ten thousand safety leaders are expected to attend the congress this year, to participate in a giant program including 552 program participants and 162 sessions.

Mechanical Handling Study May Yield New and Efficient Operating Methods

ONE reason why the meat packing industry has not used more mechanical handling equipment appears to lie in the difficulty of applying this equipment to routine packing plant operations.

On a number of occasions THE NATIONAL PROVISIONER has suggested that packers interested in reducing handling and transportation costs reverse their usual thinking in respect to mechanical handling equipment, including conveyors, overhead chains and lift trucks. Instead of trying to adapt this equipment to operations as they are now performed, they might start their planning on the assumption that the equipment will be installed and fit operations to the requirements imposed by the equipment.

This requires a change in perspective, but it simplifies the problem. Starting with the assumption that the mechanical handling equipment will be used, and knowing the handling problems and the route over which the product will be transported to its destination, solutions may be suggested to operation difficulties which might otherwise seem insurmountable. New ideas for cutting operating and handling costs are frequent and welcome by-products of such an approach to the product handling and transportation problem.

Gave Up too Easily

A packer who has a sausage manufacturing room located a considerable distance from his smokehouse recently gave some study to the use of a traveling chain for transporting linked product from the stuffing tables through the showers to the smokehouse alley. His product is handled on trucks, and, as he viewed the problem, the use of an overhead chain would have made it necessary to substitute cages for the trucks. The expense of making the changeover was too great and the idea of using a mechanized method was abandoned.

Had this packer started with the idea



DEFROSTING CONVEYOR

Product on cages is carried through defrosting room by conveyor until operation has been completed.

of developing a method of moving the sausage on trucks he might have found that an overhead traveling chain with hanging chains and hooks, to which the handle of a truck could be attached, would perform the job as well as an overhead chain and rail. As an endless chain would have been required, the empty sausage trucks could have been returned by it to the sausage manufacturing room from the sausage packing cooler adjoining the smokehouse.

An endless chain is employed for moving trucks of product in the packing and shipping cooler and on the loading dock in one plant. In this case the chain moves the loaded trucks from the cooler to the dock and returns the

empty trucks to the cooler. The installation has effected a considerable saving in truck labor and has performed in a satisfactory manner.

Another plant (where the elevator has been a bottleneck) is considering the use of a chain for moving truckloads of product between two floor levels. Preliminary plans call for a ramp over which the trucks will move with the overhead chain furnishing motive power. Empty trucks will be brought back to the first floor by the return flight of the chain.

A ramp occupies considerable floor space and this disadvantage is recognized in the case in question. However, it is thought that the ramp and endless chain will result in savings in time and labor in excess of the loss through restriction of floor space.

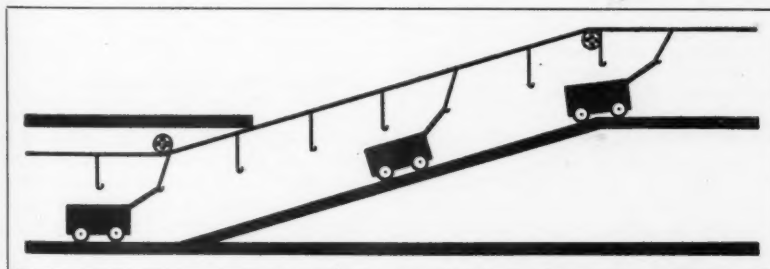
Defrosting in Tierces

In an eastern processing plant the superintendent was faced with the problem of reducing the cost of handling frozen hams from railroad cars through various processing operations. Hams of various weight ranges are purchased in carloads and their route through the plant is as follows: From railroad cars to thawing room on third floor, to pumping table adjoining thawing room, to curing cooler on second floor, to stockinnetting room adjoining curing cooler, to smokehouses adjoining stockinnetting room, to smoked meat packing cooler on first floor and to shipping dock.

It was decided that lift trucks would be used to handle the hams from the cars through as many operations as possible, and that the best possibility for saving lay in adapting equipment and methods to the use of these trucks. The idea of fitting curing tierces on the side near the bottom with make-and-break hose connections opened the way to a plan of handling which would yield the economies sought. The complete plan is simple and effects a considerable saving in labor and time.

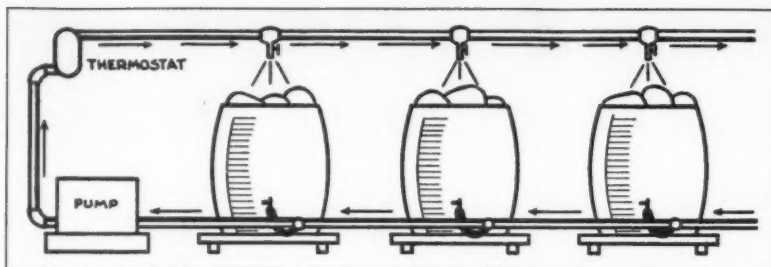
Procedure is as follows: The frozen hams are unloaded directly from the cars into curing tierces on skids. The tierces, as mentioned previously, are equipped with make-and-break hose connections. Each full ham tierce is moved by lift truck and elevator to the third floor and is lined up with other tierces on skids under spray water heads. The tierce is also connected with a return water line by means of the hose connection and the hams are then ready for defrosting.

The defrosting equipment is a closed piping system; water is sprayed over the hams and is drained off through the hose connection at the bottom into a return pipe. A pump keeps the water



MOVING PRODUCT FROM FLOOR TO FLOOR

An overhead chain is being used to pull truckloads of product up a ramp to a higher floor level. Empty trucks can be brought back to first floor by the return flight of the chain.



circulating. A thermostatically controlled valve is installed in the piping system to maintain the water at the correct temperature to defrost in the time desired.

Water is circulated over the hams until they are thawed. A lift truck is run under the skid and the tierce of defrosted hams is taken to the pumping table. Here the hams are handled manually for the first time since being unloaded from the car. The full tierce is placed at one end of the pumping table and the hams removed and placed on a conveyor belt. They are removed and pumped at the stations along the belt and are again placed on the conveyor. At the end of belt travel they fall into a tierce set on a skid. The tierce of pumped hams is moved by lift truck and elevator to the curing cooler on the second floor. The only manual operation from car to curing cellar is at the pumping table.

A further saving would result were it feasible to drain the hams in the tierce by opening the water connection at the bottom of the container and then to move the tierce with a lift truck to the stockinnetting table. However, attempts to drain hams after curing by opening the hose connection and permitting the pickle to run out have not been entirely successful. Hams at the top of the tierce drain well, but those in the lower half do not give up enough moisture within a reasonable time. Therefore, it is necessary to remove the hams from the tierce and drain them in the customary manner.

Other New Developments

It would be a simple matter to handle the hams mechanically from the draining area to the stockinnetting table, and from the stockinnetting table to the smokehouse, inasmuch as stockinnetting table and smokehouse are on the same floor as the curing cooler. An overhead chain equipped with hooks could be employed to transport the drained hams to the stockinnetting table, and an overhead chain and rail could be used to move the cages of stockinnetted hams to the smokehouse. Further study may show that installation of this additional handling equipment would be profitable.

Experiments are under way with an air-conditioned smokehouse in which products are processed on a chain moving in a horizontal plane. Data on results are not available at this time, but it is expected that this type of house will yield product of high uniformity

DEFROSTING IN TIERCES

The only manual operation on these frozen hams from car to curing cellar is at the pumping table. Defrosting setup pictured here is a closed piping system; water is sprayed over the hams and is drained off through the hose connection at the bottom of the tierce into a return pipe.

and will save much handling labor. Products to be smoked or smoked and tendered are placed on the chain at one end of the smokehouse and are taken off finished at the other end. The speed of the chain may be varied to finish any product during its travel through the house.

Chilling hog carcasses in a tunnel on a moving chain is another new development on which operating data is not yet available. The object is to reduce chilling time—perhaps down to six or eight hours.

Increasing production costs provide an incentive—if one is needed—for packers to give more than casual thought and study to improving plant operating efficiency and speeding up operations. Mechanical handling equipment offers many opportunities to achieve these ends.

AUGUST MEAT REVIEW

Following seasonal declines in marketings, prices of most classes and grades of livestock advanced somewhat during August, the American Meat Institute stated this week in a review of the livestock and meat trade during the past month.

Although marketings of beef cattle were somewhat greater in August this year than in August, 1940, they were slightly smaller than marketings during July this year, according to estimates by the Institute. Fewer hogs were marketed than during August last year and July, 1941. Marketings of veal calves and lambs, although not greatly different from those of a year ago, were smaller than those in July this year.

Prices of hogs, calves, and lambs were higher at the end of August than at the beginning. Little change occurred in prices of most grades of cattle, although prices of cows and the less finished grades of beef steers moved slightly higher toward the close of the month.

Production of meat in August was somewhat greater than production a year ago, but much below July.

Army Buys 3,925,000 lbs. of Defense Ham and Bacon

Purchases of 11,196,868 lbs. of boneless beef, "defense" ham and bacon and canned meat products were made in two separate awards announced this week by the Chicago Quartermaster Depot, U. S. Army. Invitations were also issued this week asking for bids on 2,396,750 lbs. of boneless beef and 144,000 cans of chili con carne, pork luncheon meat and meat and vegetable stew. Bids on the boneless beef may be tendered up to 9 a.m., September 11, and on the canned meat products up to September 16.

Awards on meat products announced this week had a total value of \$2,761,331 and were let to the following companies:

BONELESS BEEF		
Firm	Amount lbs.	Value
Swift & Company.....	432,000	\$110,779.40
Armour and Company.....	82,000	20,992.80
Dold Packing Co.....	22,000	5,724.40
DEFENSE HAM		
Swift & Company.....	1,170,000	\$349,665.00
Wilson & Co., Inc.....	720,000	184,380.00
Hunter Packing Co.....	120,000	35,700.00
Armour and Company.....	120,000	36,684.00
Cudahy Packing Co.....	60,000	15,420.00
Miller & Hart, Inc.....	60,000	18,582.00
Rath Packing Co.....	90,000	19,695.00
DEFENSE BACON		
Swift & Company.....	996,000	\$279,450.55
Wilson & Co., Inc.....	270,000	67,920.00
Cudahy Packing Co.....	150,000	31,980.00
Cudahy Bros. Co.....	60,000	12,990.00
Miller & Hart, Inc.....	60,000	13,188.00
Houston Packing Co.....	60,000	18,084.00
American Packing & Provision Co.....	30,000	8,775.00
The Rath Packing Co.....	20,000	6,210.00
CANNED CORNED BEEF (12-Oz. Cans.)		
(South American Pack)		
Corporacion Argentina de Productores de Carnes	587,500	\$112,800.00
Armour and Company.....	12,500	2,302.50
SLICED, DRIED BEEF (12-Oz. Cans.)		
Republic Food Products Co.	36,000	\$ 8,906.40
SLICED, DRIED BEEF (6-lb. Cans.)		
Cudahy Bros. Company..	12,000	\$ 34,128.00
Wilson & Company, Inc..	12,000	34,416.00
CANNED CORNED BEEF HASH (24-Oz. Tins.)		
Stokely Bros. & Co., Inc.	360,000	\$ 97,020.00
United Packers, Inc.....	325,008	91,030.99
Armour and Company.....	34,992	10,235.16
CANNED CORNED BEEF HASH (5½-lb. Cans.)		
Stokely Bros. & Co., Inc.	360,000	\$364,200.00
United Packers, Inc.....	120,000	117,486.00
Libby, McNeill & Libby..	100,000	103,900.00
Republic Food Products Co.....	84,000	85,663.20
CANNED PORK LUNCHEON MEAT (6-lb. Cans.)		
John Morrell & Co.....	24,000	\$ 45,840.00
CANNED PORK SAUSAGE (2-lb. Cans.)		
Rath Packing Co.....	100,000	\$ 69,830.00
Cudahy Packing Co.....	70,000	49,600.00
Hygrade Food Products Corp.....	20,000	13,614.00
VIENNA-STYLE SAUSAGE (1½-lb. Tins.)		
Libby, McNeill & Libby..	300,000	\$159,510.00
Republic Food Products Co.....	135,912	70,986.84
Armour and Company.....	96,000	50,392.00

WORKERS' EARNINGS UP

Average weekly earnings in the meat packing industry in June, 1941 were \$29.79, showing a gain of 0.5 per cent over May and a 7.9 per cent increase over June, 1940, according to the U. S. Department of Labor. The average for meat packing was lower than the \$36.89 average for durable goods industries but above non-durable goods at \$25.08.

Packinghouse employees worked an average of 40.4 hours per week in June, or 0.1 per cent less than in May but 0.5 per cent longer than in June, 1940.

PROCESSING FACTORS ALSO AFFECT MEAT TENDERNESS

By C. ROBERT MOULTON
Consulting Editor, *The National Provisioner*

III.

THE closing paragraphs of the second article in this series touched on tenderness factors which are within the control of the meat packer. The formation of lactic acid in meat, factors affecting the electrical resistance of pork flesh and rigor mortis were discussed briefly. However, these factors are within the control of the meat packer only in a minor way.

STUNNING AND BLEEDING.—Aside from the treatment on the way to the packinghouse or in the holding pen, the packer's first contact with the meat-producing animal begins at stunning or bleeding. Prevention of undue excitement in cattle is considered good practice, but data showing the effects of excitement on the carcasses are practically non-existent. There is some opinion that excitement affects the completeness of bleeding, the color of the meat, or its keeping qualities.

Standard methods of stunning and bleeding are aimed at rapid loss of consciousness and the swift and complete removal of blood from the animal. Stunning accomplishes the former purpose, but not all of the normal reflexes are ended. Apparently no data exists concerning the effect of agonal movements upon tenderness. Loss of consciousness follows rapidly upon removal of blood, but is not instantaneous.

According to recent observations of Jensen and Hess of Swift & Company, the hog does not die until at least 40 seconds have elapsed, i.e., no visible movement of the animal can be detected. The heart continues to beat for two to nine minutes after the stick wound is made. Some hogs contract their heads in the direction of their forelegs and thus withhold a good deal of blood flow for five to fifteen seconds, allowing more arterial and venous blood to reach the heart and be circulated eventually in the arteries.

For these reasons hogs should be held at least ten minutes on the bleeding rail before being dropped into the scalding vat. This work of Jensen and Hess shows that some bacteria may enter the animal during the bleeding operation and manipulations up to evisceration. Some consequences of bacterial invasion will be discussed later.

The electrical stunning of cattle and hogs has been investigated experimentally. The procedure is effective in producing unconsciousness, but it may result in great rigidity of the body at the time of sticking and leave a carcass which appears speckled with small blood spots. Violent spasms of certain muscles have been observed. Apparently no ob-

servations were made on tenderness of meat from animals stunned by this method.

RIGOR MORTIS.—The condition of rigor mortis does not follow immediately on the death of the animal. Theoretically, the body temperature (101.3 degs. F. in cattle) should start to drop shortly after death, or at least as soon as the scalding vat and dehairing machine are passed. However, Moran and Smith have shown that certain post mortem changes bring about a gradual rise for two to two and a half hours, and that four hours normally elapse before the temperature returns to normal at a point in the center of the round. Of course, under packinghouse conditions the carcass chills out more rapidly than this, at least superficially. Lactic acid production increases for at least six hours, rigor mortis sets in, and the process may not be complete for 24 to 30 hours.

After completion of rigor mortis, a relaxation of rigor and a softening of the tissues begins. This process offsetting rigor is, to a great extent at least, dependent on the temperature at which the meat is held, the presence of normal digestive enzymes, and the number and kinds of microorganisms present. Apparently there has been no study of the relationship between the progress of rigor and the tenderness of meat. As a result of experience with experimental beef cattle at the University of Missouri, the writer believes that steaks from freshly killed animals (before rigor is entirely completed) are tender. However, no objective data has been collected.

NATURALLY OCCURRING ENZYMES.—The flesh of all animals contains digestive enzymes which aid in the normal processes of the cells. They take part in the breakdown and building of proteins, fats, and sugars in the life of the cells. They do not, even in the stomach and intestines, normally digest the tissues, being prevented by some natural protective mechanism. However, after the death of the animal this mechanism is no longer operative and the enzymes in the flesh and other tissues may begin a self-digestion, or autolysis. The process is very slow at 38 degs. F., requiring two or three weeks to affect the tenderness and flavor of the meat. The speed of action increases rather rapidly with rising temperatures; every 10-degree rise in temperature increases the rate two to two and a half times.

The condition of the muscle fibers is gradually altered by these means—which is a very effective way of modifying the tenderness of meat. Other enzymic changes occur, such as the hydrolysis of fats to form free fatty acids and glycerine; these changes affect the flavor of the product and consequently are not so desirable.

Temperatures somewhat in excess of those found in the body destroy the enzymes; cooking stops enzyme action instead of increasing it.

The standard method of aging beef involves holding the meat at about 38 degs. F. for two or three weeks; during this period, improvement in flavor and tenderness is effected. Only the higher grades of meat are treated in this manner. Molds frequently grow on the surface of the meat and usually the exposed surface must be trimmed to remove mold, strong-flavored fat or darkened, dried lean.

A new commercial process is now being used in the meat packing industry which involves short storage at the higher temperatures which speed up the action of the naturally occurring enzymes. The growth of molds and other surface microorganisms is held in check by the use of ultra-violet radiation in a limited wave-band. This process is proving successful and is gradually growing in acceptance, although at present only a small percentage of the total amount of beef produced is processed in this manner. The method is

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economically applicable to more grades of beef than is the standard method of aging.

ADDED DIGESTIVE ENZYMES.—

The rate at which enzymes act on meat depends somewhat on the quantity present in the meat and on the nature of the enzymes. These facts have led some people to add digestive enzymes to meat in an attempt to increase the tenderness. Animal enzymes have been used, as well as those found in the pineapple, papaya and other vegetable sources. Extracts of papaya are available commercially for use on steaks and other meats. Pineapple juice has been used to increase the tenderness of natural casings used on sausage. The vegetable protein-digesting enzymes are active over a different range of acidity and become inactive at different (usually higher) temperatures than those which occur naturally in meat.

The principle is capable of further development but much more information is needed. In the meantime, the use of enzyme products in this manner is generally forbidden in meat processing plants which are being operated under federal inspection.

MICROORGANISMS.—The bacteria, yeasts and molds are some of the meat packer's chief enemies, as they are of handlers of other foods containing fairly large amounts of water. The aim of the meat packer is to prevent contamination with bacteria by all feasible means, and to suppress their growth and action by refrigeration, curing, cooking or and other means. The microorganisms carry on most of their activity by means of the enzymes they produce. Although some of the enzymes have a digestive action on meat, the packer cannot make practical use of this attribute since he cannot use their digestive action without suffering from their putrefactive action, green-color producing effect, and other undesirable activities. Cheese may be changed favorably in flavor and may be made softer by use of properly selected microorganisms, but so far there is no reason to hope that similar results may be produced in meat.

CURING INGREDIENTS.—There is no indication that the usual ingredients used in meat curing have a direct influence upon its tenderness. They do affect the growth of microorganisms and the color cycle. Sugar takes a prominent part in this latter process, and also tends to encourage fermentative bacteria and to maintain normal acidity in the meat in cure. Country cured hams, or long dry-cured hams, may become harder than pickle-cured hams because of their dryness, but as finally prepared for eating the meat of the country-cured ham is noted for its tenderness and crumbliness. It is difficult to state how much of this peculiar quality is the result of the curing process, how much of the curing ingredients, how far microorganisms present during cure may be responsible and how large a part the digestive enzymes in the ham may play. The latter factor must be an im-



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Thanks Army. Thanks Navy. Whichever said it. As you may have guessed, they are talking about the PRE-CONVENTION issue of THE NATIONAL PROVISIONER. To you who attended the annual convention at the Drake last year and found the PRE-CONVENTION issue such a help in "getting around" the good news is that we are going to do it again this year in our issue dated September 27. Here are some of the questions that are bound to "pop-up" during your stay in Chicago:



RACING

Question—What is the time of the Convention sessions and what will be discussed?

Answer—See your copy of the Pre-Convention issue.

Q—What companies are exhibiting, where are the exhibits located, what is being featured and who is representing the exhibitor?

A—See your copy of the Pre-Convention issue.

Q—What companies have "Hospitality Headquarters" and where are they located?

A—See your copy of the Pre-Convention issue.

Q—Where are some good night clubs and "what will it set me back to go"?

A—See your copy of the Pre-Convention issue.

Q—Where are some good dining places near the Drake?

A—See your copy of the Pre-Convention issue.

Q—What good shows are in town and what are the prices?

A—See your copy of the Pre-Convention issue.

Q—Where can I go to church Sunday near the Drake?

A—See your copy of the Pre-Convention issue.

Q—What about sports events, radio programs, stores and shops, and points of interest to visit in Chicago?

A—See your copy of the Pre-Convention issue.



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DINING

If you are coming to Chicago to attend the annual convention of the American Meat Institute, the PRE-CONVENTION issue of THE NATIONAL PROVISIONER will reach you just on the eve of your departure. Bring it with you. It will contribute much to the enjoyment of your visit. We will have extra copies for distribution at the Drake but last year our supply was exhausted early in the sessions. Watch for the PRE-CONVENTION issue. It will be dated September 27.

THE NATIONAL Provisioner Pre-Convention Issue

portant one, in the writer's opinion.

IMPURITIES IN SALTS AND WATER.—Various types of salts are known to have different effects upon proteins. Some salts, such as common salt or sodium chloride, dissolve more of the nitrogenous (protein-like) material in meat than does water. Salts of the heavy metals, such as zinc, copper, and mercury, precipitate proteins from solution and even harden them when used in sufficient concentration. However, no salts of the latter type would be used in curing salt or water. The salts which are sometimes found are those of calcium and magnesium with iron an occasional ingredient.

The effects of chlorides and sulfates of calcium and magnesium upon the curing process have been studied at the American Meat Institute under the direction of Dr. W. Lee Lewis. As much as 1 per cent of any one of these salts, and a total of 5 per cent of the "impurities," were used in curing small pieces of meat. No consistent effects of these impurities were shown, either on the rate of penetration or on the end result. While tenderness was not measured directly, the experimenters noted no effect of these added salts on the eating qualities of the cured meat they tested.

It seems very probable that impurities in curing salts or water, at least in the proportions in which they may ordinarily occur, have little or no effect upon the tenderness of meat.

Britain Is Now Consuming American Bacon and Lard

Substantiating reports in the United States that the bulk of American pork and lard being shipped to England is arriving there safely and in sizeable volume, A. J. Mills & Co., Ltd., London, says in its letter of August 15:

"The bacon arriving from America under the Lease-Lend Act is now going into consumption very freely and we estimate this bacon to be about 25 to 30 per cent of the total distribution just now. Generally speaking, it is meeting with a favourable reception, although it is fatter than the bacon this country is used to and it has to be processed slightly differently from the ordinary Wiltshire bacon. This is, of course, all part of the rationed bacon, but in addition there are some cuts like picnics which are sold free of ration and these have been taken up very freely, as is usually the case in the summer months when this cut is in good demand.

"Notwithstanding the hot weather which we had last month the bacon has been arriving in good condition and this is one of the reasons why demand is so well maintained.

"Considerable shipments of lard are now arriving, mostly from America, and distribution commenced this week. The retail price of this commodity is, of course, higher than that for cooking fat, but a good many people will be pleased to get it for a little extra money as it

can be used for so many more purposes than the other fat.

"Although no stock figures are now published, it has been obvious for some time that the stock of cheese in this country was increasing steadily.

"Last week the Ministry of Food announced that, as from August 25, the basic ration of cheese would be increased to 3 oz. per head, with the special ration (for miners, agricultural workers, etc.) unchanged at 8 oz. This second increase in the basic ration is very welcome and is made possible by the increase in home production, and by the increased quantities that have lately come forward from the United States, New Zealand, Australia and Canada."

Up to August 23, FSCC 1941 purchases of meat and lard (from which shipments to Great Britain are made) amounted to 155,196,500 lbs. of cured and frozen pork, 93,509,212 lbs. of canned pork, 189,978,879 lbs. of lard and 1,024,325 bundles of hog casings.

CHAIN STORE SALES

Sales of chain grocery stores declined less than the usual seasonal amount during July, according to the U. S. Department of Commerce. As compared with a year earlier, July sales topped those in the corresponding period of 1940 by about 21 per cent, while total dollar volume for the first seven months of this year was 15 per cent above 1940.

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News from Vacation Front

Has Packers Still "on Go"

Late vacation reports concerning packers and their friends in the trade continue to reach the offices of THE NATIONAL PROVISIONER:

A. L. Eviston, general manager of Swift & Company's Los Angeles unit, combined business with pleasure on his recent vacation trip to the Midwest. He stopped for four or five days in Chicago and spent most of his vacation period visiting relatives in the Chicago area.

J. O. Strigle, eastern representative of H. J. Mayer & Sons Co., Chicago, reports that a number of packers have been his guests at various times during the summer aboard his cruiser, the *Lorraine S.*, at Baltimore, Md., in Chesapeake Bay, and that "plenty of fish" were caught. Among the packer guests were Charles Norteman, sr., president of Charles Norteman, Wheeling, W. Va.; J. C. Dalton, purchasing agent, Albert F. Goetze, Inc., Baltimore, and George Hofmann, vice president, Robert A. Hofmann, sales manager, and William Mall, superintendent, North Side Packing Co., Pittsburgh, Pa.

D. A. Wagner, manager, beef department, Cudahy Packing Co., New York, just returned to his duties following a vacation in Maine.

Harry Abraham Passes

Harry Abraham, vice president in charge of beef operations of Abraham Bros. Packing Co., Memphis, Tenn., died on August 31 at Methodist hospital in that city, one day prior to his forty-sixth birthday. A native of Hungary, Mr. Abraham came to America with his parents 40 years ago, living in Scranton, Pa., before coming to Memphis 26 years

ago. A Masonic service preceded his burial in Baron Hirsch cemetery. Sam Abraham, president of the well-known Memphis meat packing concern, passed away in January, 1940.

Construction Notes . . .

Houston Packing Co., Houston, Tex., is installing new beef and pork coolers at a cost of approximately \$30,000. According to G. L. Childress, general manager, the beef cooler will have a capacity of 400 cattle and the pork cooler a capacity of 1,500 hogs. On August 30, the firm announced a 5c per hour increase in wages and salaries. Both hourly and weekly paid employees are affected by the increase.

Francis H. Leggett & Co., Pittsburgh, Pa., distributor of canned ham, minced ham and sliced beef, will have a cold-storage room with a capacity of five carloads of product in its \$50,000 proposed warehouse and distributing plant addition. The building program, to begin October 1, is scheduled for completion by January 1. Total future plant dimensions will approximate 100 by 525 ft.

John Morrell & Co. is preparing plans for an eight-story supply storage building to be constructed at the Sioux Falls plant, adjoining the recently completed freezer building No. 14. In addition to providing storage space, the 60-by-120-ft. structure will house 150 employee lockers and contain facilities for recharging batteries of electric lift trucks.

Los Angeles Sausage Co., Vernon, Cal., is adding approximately 1,000 sq. ft. of floor area to its plant to increase its curing and smoking facilities and step up its output of meat loaf specialties, luncheon meats and other items.

Personalities and Events Of the Week

E. M. McClanahan was elected assistant secretary of Armour and Company on August 28, succeeding C. F. Haseltine, retired. Mr. McClanahan has been with Armour since 1918 as secretary to the president with the exception of four years, 1931 to 1935, when he was office manager.

Charles G. Redlich, 58, prominent traffic man in the meat packing industry in Buffalo for many years, died in Buffalo General hospital September 2. He was stricken with a heart attack a week before while on the annual cruise of the Transportation club of Buffalo. Associated for more than 30 years with the Jacob Dold Packing Co., Mr. Redlich had long been traffic manager of the concern and its successor, the Hygrade Food Products Corp. About a year ago he resigned to become traffic manager of the E. M. Holmes Transportation Co., a position he held at the time of his death.

R. W. Murray, Swift & Company lamb buyer at Indianapolis, recently received word of the death of his son, Robert, while piloting a British Spitfire fighter plane as a member of the American Eagle Squadron. Young Murray joined the Royal Canadian Air Force last September, leaving for England in May after training at several air-fields.

C. F. Babb, jr., formerly assistant office manager for Armour and Company at Memphis, Tenn., has been transferred to headquarters at Chicago. He is a native of Ft. Worth, Tex.

W. O. Brown has been appointed receiver of the Harris Packing Co., Seminole, Okla., on petition by the First National Bank of Seminole.

Walter O. Decker, sales manager, Val Decker Packing Co., Piqua, O., announced the appointment of R. Lee Wymer as the company's representative in Columbus, O. Mr. Wymer was formerly with the Herman Falter Packing Co., Columbus.

Winkler Cut Meat Co., Inc., has been formed to deal in meats and livestock in Manhattan, N. Y., with initial capital of \$10,000. Martin Levy is listed as incorporator of the firm.

The Cincinnati branch of Swift & Company has been commemorating the twenty-seventh anniversary of F. W. Danneman as manager of the branch. Swift's Cincinnati branch was established in 1893, eight years after the company was incorporated.

"The Major," described as "a happy and interesting character," will be spotlighted in a new sales promotional pro-



DELIVERY TRUCKS OF PROGRESSIVE CANADIAN FIRM

For its city delivery service, Gainers Limited uses four motor trucks and two special delivery trucks. Loading begins at 7:30 a. m. daily and trucks depart for their routes one hour later. Utilizing services of airplanes, trains and ships, this company has shipped product as far north as the Arctic Circle and as far south as South America.

gram mapped by Major Bros. Packing Co., Mishawaka, Ind., and outlined at a recent meeting by M. B. Cone, general manager. The trade character will appear in the company's newspaper advertising and on point-of-sale material. Major Bros.' new campaign will include the use of radio, it is reported.

Portland Provision Co., Portland, Ore., has installed Sperti ultra-violet lamps in its beef cooling and aging room.

Columbus Packing Co., Kroger Grocery & Baking Co. and the J. Fred Schmidt Packing Co. were the leading buyers of livestock at the first annual auction sale of market hogs exhibited at the Ohio state fair. Kroger bought the grand champion pen of ten Duroc barrows at \$18 per cwt.

The need for establishing a central abattoir through which all meats slaughtered in Norfolk, Va., would clear was emphasized by Charles B. Borland, city manager, in a report to the city council. Until such time, the city official stated, there is no justification in ordering the removal of the plant of the Southern Packing Co., located at New-castle and Water streets in Norfolk.

Meat packing plant owned by Barney Constantino on E. Taintor rd., Springfield, Ill., was destroyed by fire on August 25 with a loss estimated at \$12,000. The fire resulted from a gasoline motor explosion.

John H. Maloney, president, Public Packing Co., Jersey City, N. J., announced that negotiations had been completed for opening of his new supermarket at Red Bank shortly after Labor day. It will be one of the largest meat markets in the area. Mr. Maloney plans to open a supermarket in each of the state's counties.

William Muthler, jr., 64, wholesale meat dealer of north side Pittsburgh, Pa., died on August 27 following a prolonged illness. The business in which he was engaged was founded by his father, William Muthler, sr.

Lay Packing Co., which maintains headquarters in Knoxville, Tenn., recently filed suit in Johnson City, Tenn., chancery court, seeking relief from a license charge levied by the city on all meat wholesalers. The company has a distributing branch in Johnson City.

Glaxon Meat Corporation, New York City, has moved to new and larger quarters at 617 11th ave. S. S. Glaxon is president of the company.

George D. Jordan, 57, who served Armour and Company for 15 years in the sales and credit departments, is seeking nomination for a four-year term to the city council of Pittsburgh, Pa. Five are to be chosen from the 19 delegates running.

James Smith, prominent in the livestock business at Buffalo, N. Y., for a number of years, died August 27 at his home in that city. His first job was with his father in the E. Buffalo stockyards, and soon he was placed in charge of stock trains arriving from Chicago. In 1904, he formed the livestock trading

George Clifford, Member of Provisioner Staff, Dies

George Clifford, 52, circulation and promotional manager of THE NATIONAL PROVISIONER, died at his home in Oak Park, Ill., on August 30 of complications following an attack of pneumonia about a week earlier. He had been in ill health for the past several months. A seasoned veteran of the publishing world, Mr. Clifford earlier in his business career was affiliated with a leading trade journal in the motion picture field. He was connected with THE NATIONAL PROVISIONER from May, 1933, until April of the following year, and from February, 1938, until his death. Burial was at Elgin, Ill., his boyhood home.



GEORGE CLIFFORD

firm of Schintzius & Smith in partnership with C. A. Schintzius. The company was dissolved in 1915.

Articles of incorporation have been filed with the office of the secretary of state at Madison, Wis., by the Stoughton Canning Co., Fall River, Wis., which will can fruits, vegetables and meats. Incorporators are W. W. Evans, A. E. Knaak and Joseph Steel of Fall River and Alfred Wuethrich of Doylestown.

Armour and Company will soon begin construction of a new branch house at 100 Harris ave., Providence, R. I. It will be a one-story-and-basement unit measuring 130 ft. by 140 ft. The present branch house is located at 330 Canal st.

The National Live Stock and Meat

Bohack Clerk Suggests

Sale of Defense Stamps

H. C. Bohack Co., Brooklyn, N. Y., will soon begin to sell U. S. defense stamps in its 500 retail stores. And as a reward for having thought of the idea, Joe Tierney, 17-year-old Bohack grocery clerk, will receive a defense bond.

In a letter to President Roosevelt, Joe said: "Many people want to buy defense stamps, but they don't get around to it because the post office is too far away. If we could sell them in the Bohack stores, we could get them while their pocketbooks are open. That's the way to sell defense stamps."

Joe's suggestion was forwarded to the Treasury Department, which was working on just such a plan. The Department referred the letter to Ernest Haberle, Bohack president, who authorized arrangements for the sale of defense stamps in the company's stores.

Board's educational film, "Meat and Romance," was shown before members of the Wilmington, Del., Quota club on August 25 by D. A. Scott, general manager, Wilmington Provision Co.

Pete Culwell, 50, commission man associated with the Culwell Packing Co., San Angelo, Tex., died of a heart attack while driving his car on August 25. He enjoyed a wide acquaintance among meat packing men in the western part of Texas.

Only slight damage resulted on August 28 when bacon being smoked at the Hackensack Pork Store, Hackensack, N. J., became ignited. Firemen brought the blaze under control.

Bran-Lee Meat Products Co. is the firm name under which Barney Branson and Benjamin J. Levy have obtained a certificate to conduct business at 2433 1/2 Brooklyn ave., Los Angeles.

Sieck Packing Co. has been organized at Riverside, Cal., by H. Sieck of Colton and P. Delano and J. J. Bryan of San Bernardino. Articles of incorporation have now been granted to the new firm.

Alterations being made in the Ft. Wayne, Ind., offices of Peter Eckrich & Sons include enlargement of the general office, increased locker space for employes and addition of four new private offices.

Jack W. Schroder, veterinarian of Ft. Collins, Colo., has been named city meat inspector of Albuquerque, N. M. Earlier in his career, he worked as federal inspector at Evansville, Ind.

San Antonio Meat Co., Pomona, Cal., was sold on August 23 by Mrs. Jay Dutter to the J. J. Sugarman-Randolph Co.

Edwin J. Stern, beef sales department, United Dressed Beef Co., New York, is making nice progress recuperating from his recent illness.

J. B. Prentiss of the Martin C. Brand organization, New York City, made a flying trip to Buffalo last weekend.

Wisconsin has leased 1,100 acres of farm land seven miles southeast of Madison and will conduct an experiment in raising beef cattle to provide meat for its state institutions, Frank Klode, chairman of the Wisconsin state welfare committee, announced on August 26. The welfare board will take over the land on March 1, 1942, placing the tract under the care of alcoholics being rehabilitated by the state, he said. According to Mr. Klode, the state's expenditures for meat total \$172,000 annually, and it is hoped to reduce this figure materially through the new beef raising project.

J. J. Vollertsen of the Armour and Company Research Laboratories is in general charge of the convention of the American Oil Chemists' Society, to be held in Chicago from October 8 to 10. Victor Conquest, his associate, heads the scientific program. A feature of the convention will be the industrial and laboratory exhibits, showing newest developments in processing equipment and laboratory apparatus.



**Equal measure
doesn't always mean
equal results!**

EVEN THOUGH you stick to a formula with extreme care—weigh out each ingredient to a milligram—if the salt you use varies even a little in quality or taste, your product will not have uniform flavor.

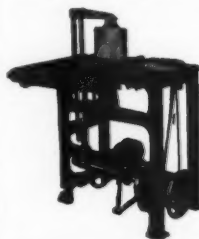
On the contrary, the *pure* the salt the *surer* the results. That's why hundreds of companies, big and small, standardize on Worcester Salt. As refiners of pure salt for generations, we have learned how to produce *uniformly pure* salt. You know that *pure* salt can safeguard the flavor of taste-famous products... and that's what Worcester Salt is designed to do. Pound after pound after pound, it's always the same. Specify Worcester Salt yourself, and be certain of results right from the start!

Perhaps you have a special requirement. Our research laboratory men are at your service. Please write us—no obligation on your part, of course.

Worcester Salt Co., 40 Worth St., New York, N. Y.

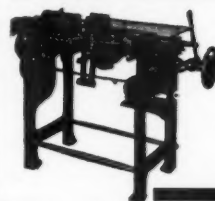
**WORCESTER
SALT**

It Can Happen to You!
... and WILL with these machines
in your Lard or Shortening Dept.



Economy... Desired by most plants and obtained by those who mechanize their packaging line.

This PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute, requiring only one operator. After the cartons are set up, they drop onto a conveyor belt where they are carried to the filling unit. Can be made adjustable to handle several carton sizes.



This PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 cartons per minute, requiring no operator. After the cartons are filled, they enter machine on conveyor belt and are automatically closed. Can also be made adjustable to handle several different size cartons.

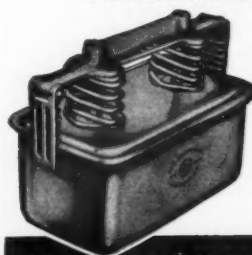
Send a sample of each size carton you are interested in handling on machines and we will be pleased to recommend equipment to meet your specific requirements.

PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago, Ill.

ADELMANN HAM BOILERS

The favorite of ham makers everywhere!

It's the ADELMANN results-in-operation that keep ham makers from coast to coast "sold" on Adelmänn Ham Boilers. They're simple to operate, easy to handle, of rugged construction, designed for long service. Elliptical springs close aitch-bone cavity firmly, the non-tilting, self-sealing cover retains ham juices, shrinkage and operating time are greatly reduced. Made of Cast Aluminum, Tinned Steel,



Monel Metal, and Nirosta (Stainless) Steel, the most complete line available. It will pay you to investigate the Adelmänn ham boiler—"The Kind Your Ham Makers Prefer!" Write!

1916 - Our Twenty-fifth Anniversary - 1941

HAM BOILER CORPORATION

Office and Factory—Port Chester, N. Y. • Chicago Office—332 S. Michigan Ave.

European Representatives: R. W. Ballans & Co., 6 Stanley St., Liverpool & 15 Bow Lane, London—Australian and New Zealand Representatives: Gallin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

Importance of Dewpoint and Relative Humidity Explained

JUDGING by the number of inquiries received by THE NATIONAL PROVISIONER, refrigeration, and particularly air conditioning, are subjects of much concern to packers and operating men. Apparently air conditioning principles are among the subjects least understood by those responsible for maintaining proper cooler conditions and product quality.

The term "air conditioning" refers to equipment and methods for producing and maintaining, within close limits, certain desired conditions of air temperature, relative humidity and air movement in chill rooms and coolers.

Elimination of odors and of moisture condensation on walls and ceilings, reduction of carcass and product shrink, inhibition of mold and slime growth and preservation of color and quality in the product are direct results of the provision of proper conditions of temperature, relative humidity and air movement.

Broadly speaking, air is conditioned when any of its properties are changed. When air is cooled or warmed, moistened or dried, washed or otherwise treated, it may properly be said to have been conditioned. While it may appear that the term "air conditioning" is loosely used in connection with installations for comfort purposes, the use of

the term in this connection is literally correct if reference is made to an air change or modification.

Some terms used in discussion of air conditioning are not generally understood, even by packers. One of these is "relative humidity" and another is "dew point."

Relative humidity is the measure of the ratio of weight of moisture vapor in a definite quantity of air to the weight of moisture vapor which the same quantity of air is capable of containing when fully saturated at the same temperature. Saturated air at 70 degs. F. contains approximately 8 grains of moisture per cubic foot. If a sample of air at 70 degs. F. contains 4 grains of moisture vapor per cubic foot, the relative humidity of the air is 50 per cent.

Relative humidity can be measured with enough accuracy for practical purposes with a number of instruments. The most common of these is the wet and dry bulb thermometer. The name indicates the nature of this instrument. It consists of two thermometers, one of the ordinary type and another with provision for keeping the mercury bulb wet. The latter instrument usually gives a lower reading than the former. The difference, in degrees, between the readings of these two thermometers is known as the wet bulb depression and is an indication of the relative humidity of the air. Knowing the wet bulb depression, the relative humidity can be determined from a scale attached to the instrument.

Dew point is the saturation temperature of air—in other words, the level below which any reduction in temperature will cause condensation of some of the water vapor. Air

at any given temperature can hold a definite maximum weight of water. The higher the temperature of the air, the greater the weight of water it can hold. If air at 50 degs. F., which contains the maximum amount of water vapor it can hold, is lowered in temperature to 45 degs. F., the moisture in excess of the amount the air is capable of holding at the new temperature will be deposited as dew or fog.

If a hog carcass having a temperature of 35 degs. F. is brought into an atmosphere with temperature of 50 degs. F., the film of higher temperature air next to the cold surface will be chilled to approximately the temperature of the carcass and some of its moisture will condense on the carcass and increase its temperature.

A low dew point temperature is important in a number of departments of the meat plant, such as the bacon slicing room, pork cutting room, assembly and shipping cooler and loading dock. In each of these locations condensation of moisture on product provides a medium for growth of mold and slime. Condensation in these locations can be reduced or prevented by maintaining the dew point temperature of the air below the temperature of the coldest product brought into them. Holding the dew point temperature of the air at the correct point is a function of the air conditioning system.

Air and Dewpoint Temperature

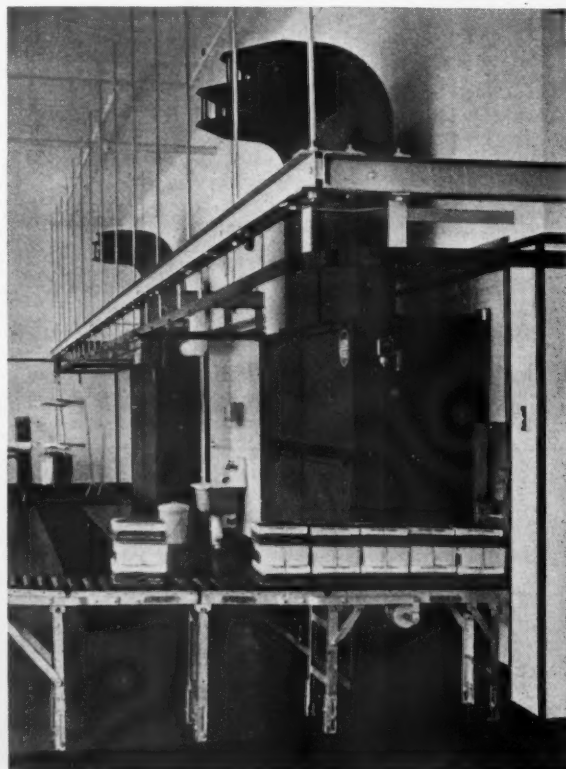
In this connection it should be understood that the temperature of the air in a room and the dew point temperature of the air in that room need not necessarily be the same—in fact, it seldom is advisable to have room and dew point temperature the same.

Bacon is brought into the slicing room, for example, at a temperature considerably lower than that of the room. Under such conditions there will be considerable condensation on the bacon unless the dew point temperature of the room is held below the temperature of the product.

Unfortunately, trouble due to condensation of moisture on product is always a possibility wherever employees are at work, regardless of dew point temperature of the room air and in spite of the efficiency of the air conditioning system. This is due to the fact that workers exhale fully saturated air with a temperature of 98 degs. F.

If the employees are working hard and their respiration is rapid and strong, it is conceivable that some of this high temperature, moisture-laden air may strike cold product and deposit a film of moisture on the meat. Fortunately, however, the difference in temperature of room air and workers' breath is such that exhaled air rises rapidly.

Temperature in the bacon slicing room may be at any level desired from 55 degs. F. to 80 or 90 degs. F., even in the hottest weather, if the dewpoint temperature of the air is maintained below the temperature of the bellies brought into the room.



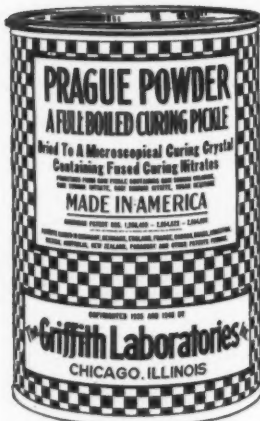
CONDITION AIR IN BACON ROOM

With unit coolers such as these, the packer can produce and maintain, within close limits, desired air conditions of temperature, relative humidity and movement in the bacon slicing room or any other meat plant department.

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

A BOILED COMPOUNDED PICKLE DRIED TO A POWDER



Think about tender hams. After your hams are pumped with Prague Powder Pickle, you should rub them with Dry Prague Mixture (Dry Cure). Prague Powder gives a flavor that is different from a nitrate cured ham. Prague Powder Pickle cures are better. This sweet, juicy cure shows less shrinkage than long time cures. There is less salt present in the "Prague Cures." The "Rich, Ripe Flavor" goes right down

to the bone. Why not make the best? Get the ripe flavor. You need the Prague Flavor. You cannot afford to pass it by. You have watched hundreds of packers change over from the "old style cures" to the Prague Powder "Short-Time" cure. You have been convinced that Prague Powder makes the finest "Smoked Ham" and "Tender Ready to Eat" Ham. Make only the best.

Solid Stainless Material . . . No Corrosion Possible



Weigh
Your
Pickle

Add 8 to 10% to
Green Weight
Then Smoke
It Out

A Life-Long
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EARLY & MOOR INC.

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"The Skins You Love to Stuff"

MONEY SAVING NEWS FOR PACKING PLANTS

HOW TO CLEAN WIRE MOLDS QUICKLY

Just soak galvanized iron or wire ham molds in recommended Oakite solution, then brush lightly. As one Mid-Western packer finds, grease and other deposits are completely removed. Work is done in half the time formerly required. Write for FREE 16-page DIGEST giving data on 52 more cleaning jobs.

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Write today to Fred C. Cahn . . .
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Selling Agent: THE ADLER COMPANY, CINCINNATI

First Half of 1941 Pork and Lard Exports Down From 1940

PORK and lard exports from the United States during the first six months of 1941 were considerably below the 1940 level, although June shipments of cured pork were the largest for any month in the past five years. The increase in exports of cured pork in June undoubtedly reflected the heavy and successful movement of FSCC product to Great Britain.

Pork imports showed a large percentage increase during the first six months of 1941 over the corresponding period last year, although the total amount of product received was very small compared with domestic output.

Exports of fresh and cured pork totaled only 48 million lbs. in the first half of 1941, a decline of 38 per cent compared with the same period in 1940. Pickled pork was the only item showing a substantial increase for the six-month period. Monthly average exports of cured pork, pickled pork, hams and shoulders increased materially in the second quarter of the year, and June exports were unusually large. Exports by countries of destination are not available for 1941, but last year the major export item was fresh pork to Canada; this year the price relationship was reversed and Canadian pork and live hogs were attracted to the U.S.

Lard exports from the United States totaled 106 million lbs. in the first six months of 1941, a decline of 12 per cent

compared with a year earlier. Cuba reports the importation of 45,000,000 lbs. of U. S. lard in the first half of 1941, an increase of 24 per cent over a year earlier. Last year Latin America took more American lard than Europe, which was our most important market prior to the war. As a result of the food-for-defense program, it seems probable that a more normal export situation may develop late in 1941 or early in 1942.

Farm prices of hogs averaged \$7.80 per cwt. in the first six months of 1941 against \$5.02 a year earlier. Imports of pork, as a result, increased materially during the first six months of 1941, but represented only a small proportion of production—0.32 per cent compared with 0.10 per cent a year earlier. Pork imports totaled 10 million lbs. compared with only 3 million lbs. in the same period in 1940. Most of the pork and live hogs received were from Canada.

Exports of pork, excluding lard, January-June, 1941 and 1940, as reported by the U. S. Department of Agriculture:

PORK EXPORTS		
	1941 lbs.	1940 lbs.
Hams and shoulders.....	12,882,000	12,605,000
Bacon and sides.....	5,546,000	12,202,000
Canned (dressed weight)....	5,481,000	9,454,000
Pickled.....	20,943,000	9,319,000
Fresh and frozen.....	2,866,000	33,508,000
Total.....	47,718,000	77,088,000
Percentage of production..	1.52%	2.36%

Lard exports and production, Janu-

ary-June, 1941 and 1940, are shown in the following table:

LARD EXPORTS		
	1941 lbs.	1940 lbs.
Great Britain.....	1	31,489,000
Canada.....	1	877,000
Cuba.....	1	35,344,000
Others.....	1	62,700,000
Total exports.....	106,998,000	120,210,000
Total production.....	767,753,000	806,555,000
Percentage of production..	14	15

*Exports not reported by countries of destination.

STOCKS AT SEVEN MARKETS

Total lard stocks at seven markets followed up their sharp break in July by dropping more than 20 million lbs. during August. Lard holdings on August 31 amounted to 208,175,263 lbs. compared with 229,016,936 lbs. on July 31 and 209,004,536 lbs. on the same date last year.

Meat stocks at the seven centers on August 31 were 58,708,137 lbs. smaller than on July 31, totaling 160,641,769 lbs. compared with 219,349,906 lbs. a month earlier. This total was also 15,320,967 lbs. smaller than meat holdings on August 31, 1940. Most of this decline was in S. P. meats, with 42,385,699 lbs. less in storage than on July 31. D. S. meat stocks showed a slight increase, while holdings of other cut meats declined sharply.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on August 31, with comparisons, as especially compiled by THE NATIONAL PROVISIONER:

	Aug. 31, 1941	July 31, 1941	Aug. 31, 1940
Total S. P. meats.....	92,106,586	134,492,265	93,251,206
Total D. S. meats.....	54,274,576	52,862,051	32,987,688
Other cut meats.....	14,200,627	31,995,590	19,081,913
Total all meats.....	160,641,769	219,349,906	145,320,802
P. S. lard.....	193,178,093	207,798,427	188,966,123
Other lard.....	15,663,580	21,218,509	20,008,413
Total lard.....	208,841,673	229,016,936	209,004,536
S. P. regular hams.....	9,881,454	14,386,664	11,134,300
S. P. skinned hams.....	34,505,546	46,817,010	35,771,066
S. P. bellies.....	42,970,402	59,007,718	39,471,780
S. P. picnic.....	4,598,164	9,324,860	6,819,160
D. S. bellies.....	43,606,439	40,291,016	20,722,448
D. S. fat backs.....	10,562,137	12,408,035	11,603,235

CUT-OUT RESULTS SHOW MARKED IMPROVEMENT

(Chicago costs and prices, first three days of week)

During the three-day period this week, total value of product from the three weights of butchers gained from 35c to 40c per cwt. Hog costs were a little lower on light and medium weight butchers—1c and 2c per cwt. respectively—and a little higher on heavy hogs—5c per cwt. Cut-out results on light and medium weight hogs were out of the red, showing cutting profits of 36c and 1c per cwt. respectively, while heavy hogs showed definite improvement, the loss dropping from 39c to 26c.

	—180-220 lbs.—			—220-250 lbs.—			—250-300 lbs.—		
	Pct.	Price	Value	Pct.	Price	Value	Pct.	Price	Value
	live	per	per	live	per	per	live	per	per
	wt.	lb.	cwt.	wt.	lb.	cwt.	wt.	lb.	cwt.
Regular hams.....	14.00	23.7	\$3.32	13.80	23.7	\$3.27	13.70	23.7	\$3.25
Picnics.....	5.60	18.8	1.05	5.40	18.7	1.01	5.40	18.7	1.01
Boston butts.....	4.00	24.3	.07	4.00	22.8	.91	4.00	21.2	.82
Loins (blade in).....	9.80	28.1	2.75	9.60	25.9	2.49	9.60	23.0	2.21
Bellies, S. P.....	11.00	17.5	1.93	9.70	17.2	1.67	8.00	15.2	1.22
Bellies, D. S.....	2.00	11.1	.22	4.00	10.8	.43
Fat backs.....	1.00	7.3	.07	3.00	7.6	.23	4.20	8.1	.34
Plates and jowls.....	2.50	8.5	.21	2.80	8.5	.24	3.30	8.5	.28
Raw leaf.....	2.10	10.2	.21	2.20	10.2	.22	2.00	10.2	.20
P. S. lard, rend. wt.....	12.40	10.3	1.28	11.30	10.3	1.16	10.50	10.3	1.08
Spareribs.....	1.60	14.7	.24	1.50	11.3	.17	1.50	9.3	.14
Trimnings.....	3.00	14.8	.44	2.80	14.8	.41	2.80	14.8	.41
Feet, tails, neckbones.....	2.0012	2.0012	2.0012
Offal and miscellaneous.....505050
TOTAL YIELD AND VALUE.....	60.00	\$13.00	70.00	\$12.62	71.00	\$12.01
Cost of hogs per cwt.....	\$11.83	\$11.82	\$11.55
Condensation loss.....060606
Handling and overhead.....847306
TOTAL COST PER CWT.....
ALIVE.....	\$12.73	\$12.61	\$12.27
TOTAL VALUE.....	13.00	12.62	12.01
Loss per cwt.....26
Loss last week.....3139
Profit per cwt.....3601
Profit last week.....07

JULY MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during July with comparisons (figures in millions of pounds):

	Beef	Lamb & Veal	Pork	Lard*	Lard**
—million pounds—					
1941					
July.....	515	50	62	595	1087
June.....	466	46	54	623	116
May.....	487	52	65	723	140
April.....	423	50	62	680	126
March.....	405	44	62	704	130
February.....	371	40	61	667	118
January.....	453	43	70	789	139
July					
1940.....	421	51	55	596	104
1939.....	390	47	53	534	94
January-July, Incl.					
1941.....	3,120	326	436	4,781	876
1940.....	2,819	314	390	4,960	910
1939.....	2,066	315	395	4,018	721

*Unrendered. **Rendered.

† Includes 12,590,000 lbs. rendered pork fat.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., September 4, 1941.

REGULAR HAMS		
Green		*S.P.
8-10	24	24 1/4
10-12	24	24 1/4
12-14	24	24 1/4
14-16	24	24 1/4
16-18 range	24	24

BOILING HAMS		
Green		*S.P.
16-18	24	24 1/4
18-20	24	24 1/4
20-22	24	24 1/4
16-20 range	24	24 1/4
16-22 range	24	24 1/4

SKINNED HAMS		
Fresh & Fr. Frzn.		*S.P.
10-12	26	26 3/4
12-14	26	26 3/4
14-16	26	26 3/4
16-18	26	26 3/4
18-20	26	26 3/4
20-22	26	26 3/4
22-24	26	26 3/4
24-26	26	26 3/4
26-28	26	26 3/4
28-30	26	26 3/4
25/up, No. 2's inc.	21	@ 21 1/4

PICNICS		
Green		*S.P.
4-6	19 1/2	19 1/2
6-8	18 1/2 @ 19	19 1/2
8-10	19	@ 19 1/4
10-12	19	@ 19 1/4
12-14	19	@ 19 1/4
8/up, No. 2's inc.	19	@ 19 1/4
Short shank 1/2-1/4 over		

GREEN AMERICAN BELLIES		
18-20	13 1/4	
20-25	13	

BELLIES		
(Square Cut Seedless)		
Green		*D.C.
6-8	18 1/4	19 1/4
8-10	18	19
10-12	16 3/4 @ 17	17 1/4
12-14	16 1/2	17 1/4
14-16	15 1/2	16 3/4
16-18	15 1/4	16 1/4

*Quotations represent No. 1 new cure.

D. S. BELLIES		
Clear		Rib
16-18	12 1/4 n	
18-20	11 3/4	11 3/4
20-25	11 3/4	11 3/4
25-30	11 3/4	11 3/4
30-35	11 1/4	11 1/4
35-40	11 1/4	11 1/4
40-50	9 3/4	9 3/4

D. S. FAT BACKS		
6-8	8 1/4	
8-10	8 1/4	
10-12	8 1/4	
12-14	9	
14-16	9 1/4	
16-18	9 1/4	
18-20	10	
20-25	10 1/2	

OTHER D. S. MEATS		
Regular plates	6-8	11 1/2 n
Clear plates	4-6	8 1/2 @ 8 3/4
D. S. jowl butts		9 1/4
8 P. jowls		10 1/4 @ 10 3/4
Green square jowls		8 1/2 @ 9
Green rough jowls		

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 30	10.15n	10.02 1/2 n	10.50n
Monday, Sept. 1—Holiday	No market		
Tuesday, Sept. 2	10.30n	10.12 1/2	10.50n
Wednesday, Sept. 3	10.52 1/2 n	10.30	10.62 1/2 b
Thursday, Sept. 4	10.57 1/2 n	10.35ax	10.75n
Friday, Sept. 5	10.67 1/2 n	10.45	10.75n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	12 3/4
Kettle rend., tierces, f.o.b. Chgo.	12 3/4
Leaf, kettle rend., tierces, f.o.b. Chgo.	12 3/4
Neutral, tierces, f.o.b. Chicago	12 3/4
Shortening, tierces, c.a.f.	14 1/4

Havana, Cuba Pure Lard Price

Wednesday, September 3.....15.55

FUTURE PRICES

SATURDAY, AUGUST 30, 1941

	Open	High	Low	Close
LARD:				
Sept. 10.12 1/2-25	10.25	10.00	10.07 1/2-16	
Oct. 10.45	10.45	10.22 1/2	10.35ax	
Dec. 10.75	10.82 1/2	10.60	10.70-72 1/2	
Jan. 10.90	11.02 1/2	10.80	10.85b	

Sales: Sept. 164; Oct. 80; Dec. 170; Jan. 51; total, 474 sales.

Open interest: Sept. 673; Oct. 1,004; Dec. 1,871; Jan. 428; Mar. 2; total, 3,978 lots.

CLEAR BELLIES:		
Sept.		11.75n
Oct.		12.35n

MONDAY, SEPTEMBER 1, 1941

HOLIDAY. NO MARKET.

TUESDAY, SEPTEMBER 2, 1941

	Open	High	Low	Close
LARD:				
Sept. 10.10	10.25	10.10	10.25-22 1/2	
Oct. 10.42 1/2	10.52 1/2	10.42 1/2	10.47 1/2	
Dec. 10.80-87 1/2	10.92 1/2	10.80	10.87 1/2-85	
Jan. 11.00	11.10	11.00	11.07 1/2 ax	
Mar. 11.85			11.85	

Sales: Sept. 235; Oct. 56; Dec. 247; Jan. 105; Mar. 1; total, 644 sales.

Open interest: Sept. 215; Oct. 1,007; Dec. 1,975; Jan. 481; Mar. 3; total, 3,681 lots.

CLEAR BELLIES:		
Sept. 11.62 1/2		11.62 1/2
Oct.		12.35n

WEDNESDAY, SEPTEMBER 3, 1941

	Open	High	Low	Close
LARD:				
Sept. 10.30-35	10.47 1/2	10.30	10.47 1/2 ax	
Oct. 10.57 1/2	10.60	10.55	10.60	
Dec. 10.92 1/2-95	10.97 1/2	10.92 1/2	10.97 1/2-95	
Jan. 11.15	11.17 1/2	11.10	11.15-12 1/2	
Mar. 12.05	12.10	12.02 1/2	12.10b	

Sales: Sept. 29; Oct. 61; Dec. 156; Jan. 75; Mar. 4; total, 325 sales.

Open interest: Sept. 40; Oct. 966; Dec. 1,982; Jan. 508; Mar. 7; total, 3,513 lots.

CLEAR BELLIES:		
Sept.		11.62 1/2 n
Oct.		12.35ax

THURSDAY, SEPTEMBER 4, 1941

	Open	High	Low	Close
LARD:				
Sept. 10.47 1/2	10.55	10.47 1/2	10.52 1/2 b	
Oct. 10.62 1/2-65	10.67 1/2	10.62 1/2	10.65b	
Dec. 10.97 1/2	11.05	10.97 1/2	11.02 1/2	
Jan. 11.15	11.25	11.15	11.20b	
Mar. 12.20	12.30	12.20	12.30	
May 12.50			12.50	

Sales: Sept. 15; Oct. 54; Dec. 151; Jan. 84; Mar. 5; May 2; total, 311 sales.

Open interest: Sept. 30; Oct. 936; Dec. 1,966; Jan. 553; Mar. 8; May 1; total, 3,494 lots.

CLEAR BELLIES:		
Sept.		11.62 1/2 n
Oct.		12.25n

FRIDAY, SEPTEMBER 5, 1941

	Open	High	Low	Close
LARD:				
Sept. 10.52 1/2	10.62 1/2	10.52 1/2	10.62 1/2 ax	
Oct. 10.67 1/2	10.75	10.65	10.75ax	
Dec. 11.02 1/2-05	11.15	11.00	11.12 1/2	
Jan. 11.22 1/2	11.35	11.20	11.32 1/2-35	
Mar. 12.40	12.47 1/2	12.40	12.47 1/2	
May 12.50			12.62 1/2 b	

CLEAR BELLIES:		
Sept. 1		11.62 1/2 b
Oct. 12.25		12.25

MEAT IMPORTS AT NEW YORK

Imports for the period August 21 to August 27, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina—Canned	corned beef.....	35,955
	—Canned roast beef.....	18,000
Canada—Frozen	cow livers.....	1,093
	—Frozen short cut beef tongues.....	196
	—Fresh frozen beef livers.....	40,692
Cuba—304 quarters	fresh chilled beef.....	48,809
	—Fresh chilled beef cuts.....	665,702
	—Fresh frozen beef cuts.....	42,258
New Zealand—Fresh	frozen beef cuts.....	332,373
	—Fresh frozen mutton cuts.....	119,279

CHICAGO PROVISION STOCKS

Lard stocks at Chicago on August 31 amounted to 181,630,222 lbs., a decline of 10,385,840 lbs. under the total reported on July 31. The August 31 total was also 3,220,165 lbs. smaller than the 184,606,005 lbs. reported at mid-August, but was 177,129 lbs. greater than on August 31, 1940.

Stocks of S. P. hams, S. P. skinned hams and S. P. bellies showed sharp declines during August, with S. P. skinned hams dropping from 22,359,240 lbs. on July 31 to 17,349,360 lbs. on August 31 and S. P. bellies from 25,380,845 lbs. to 16,638,659 lbs.

Stocks of provisions at Chicago at the close of trading on August 31:

	Aug. 31, 1941	July 31, 1941	Aug. 31, 1940
All barrel			
Pork, brls.	9,661	11,281	7,958
P. S. lard ¹	109,963,879	110,565,258	121,170,432
P. S. lard ²	38,860,749	41,423,749	45,826,067
P. S. lard ³	27,597,212	33,534,410	6,790,416
Other kinds ⁴	5,208,382	6,492,645	7,686,188
Total lard.....	181,630,222	192,016,062	181,453,663
D. S. cl. bellies, contract	6,054,174	5,716,394	3,707,961
D. S. cl. bellies, other	10,760,824	9,400,000	5,037,683
Total D. S. cl. bellies.....	16,814,998	15,116,394	8,745,644
D. S. rib bellies ⁵	890,056	649,547	845,241
D. S. short fat backs, lbs.	4,225,941	5,100,711	4,003,433
S. P. hams, lbs.	5,131,518	7,631,352	4,259,077
S. P. skd. hams, lbs.	17,349,360	22,359,240	19,238,477
S. P. bellies ⁶	16,638,659	25,380,845	17,654,948
S. P. Boston shdtrs. lbs.	2,410,279	4,925,013	3,195,190
Other cuts of meats, lbs.	7,279,858	8,967,410	6,616,562
Total cuts of meats, lbs.	70,740,069	90,130,512	64,578,512

¹Made since Jan. 1, 1941. ²Oct. 1, 1940, to Jan. 1, 1941. ³Jan. 1, 1941, to Oct. 1, 1940. ⁴Previous to Jan. 1, 1940. ⁵Made since Oct. 1, 1940.

JUNE MEAT CONSUMPTION

Federally inspected meats available for consumption in June, 1941:

	Total Consumption, lbs.	Per Capita lbs.
BEEF AND VEAL		
June, 1941.....	525,989,000	3.95
June, 1940.....	441,163,000	3.34
6 months, 1941.....	2,967,689,000	22.35
6 months, 1940.....	2,723,741,000	20.66
PORK (INC. LARD)		
June, 1941.....	658,549,000	4.95
June, 1940.....	650,297,000	4.92
6 months, 1941.....	3,909,067,000	29.42
6 months, 1940.....	3,901,027,000	29.58
LAMB AND MUTTON		
June, 1941.....	54,915,000	.41
June, 1940.....	52,427,000	.40
6 months, 1941.....	375,720,000	2.83
6 months, 1940.....	344,762,000	2.62
TOTAL		
June, 1941.....	1,239,453,000	9.31
June, 1940.....	1,143,886,000	8.66
6 months, 1941.....	7,252,476,000	54.58
6 months, 1940.....	6,969,530,000	52.88
LARD		
June, 1941.....	86,962,000	.65
June, 1940.....	85,977,000	.65
6 months, 1941.....	573,323,000	4.32
6 months, 1940.....	541,476,000	4.12

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on August 30, 1941:

	Week Aug. 30	Previous week	Same week 1940
Cured meats, lbs.	29,259,000	26,450,000	20,016,000
Fresh meats, lbs.	59,308,000	57,200,000	51,441,000
Lard, lbs.	8,803,000	6,332,000	6,013,000

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Sept. 3, 1941	Cor. week, 1940 per lb.
Prime native steers—			
400-600	20 1/4 @ 21	20 1/4	
600-800	20 @ 20 1/4	20 1/4	
800-1000	20	20 1/4	
Good native steers—			
400-600	18 1/2 @ 19	19 1/2 @ 20	
600-800	17 1/2 @ 18 1/2	19 1/2 @ 19 1/2	
800-1000	17 @ 17 1/2	19 1/2 @ 19 1/2	
Medium steers—			
400-600	16 1/2 @ 17 1/2	19 1/2	
600-800	16 @ 17	19	
800-1000	15 1/2 @ 16 1/2	18 1/2	
Heifers, good, 400-600	19 @ 19 1/2	19 @ 19 1/2	
Cows, 400-600	14 @ 14 1/2	12 1/2 @ 14	
Hind quarters, choice	22 1/2	15 1/2	
Fore quarters, choice	16 1/2		

Beef Cuts

Steer loins, choice, 60/65	32 1/2	unquoted
Steer loins, No. 1	30	38
Steer loins, No. 2	27	35
Steer short loins, choice, 30/35	38	unquoted
Steer short loins, No. 1	36	43
Steer short loins, No. 2	32	39
Steer loin ends (hips)	27	33 1/2
Steer loin ends, No. 2	25	33
Cow loins	21	25
Cow short loins	25	25
Cow loin ends (hips)	20 1/2	21
Steer ribs, choice, 30/40	23	unquoted
Steer ribs, No. 1	22	25
Steer ribs, No. 2	20	23
Cow ribs, No. 1	16	13 1/2
Cow ribs, No. 2	14	13
Steer rounds, choice, 80/100	21	unquoted
Steer rounds, No. 1	20	21
Steer rounds, No. 2	19	20 1/2
Steer chucks, choice, 80/100	17	unquoted
Steer chucks, No. 1	16 1/2	17 1/2
Steer chucks, No. 2	16	17
Cow rounds	16 1/2	16
Cow chucks	14 1/2	14
Steer plates	11	9 1/2
Medium plates	10 1/2	14
Briskets No. 1	15 1/2	9 1/2
Cow navel ends	11	8 1/2
Steer navel ends	8 1/2	6 1/2
Fore shanks	10	9 1/2
Hind shanks	8 1/2	7
Strip loins, No. 1 bbl.	70	48
Strip loins, No. 2	70	48
Sirloin butts, No. 1	32	42
Sirloin butts, No. 2	30	40
Beef tenderloins, No. 1	65	70
Beef tenderloins, No. 2	59	65
Rump butts	26	18
Flank steaks	26	17
Shoulder clods	19	26
Hanging tenderloins	16	15
Insides, green, 12 @ 18 range	21	21
Outsides, green, 8 lbs. up	20	19
Knuckles, green, 8 lbs. up	20 1/2	20

Beef Products

Brains	6	7
Hearties	15	9
Tongues	19	18
Sweetbreads	15	14
Ox-tail	12	10
Fresh tripe, plain	8	8
Fresh tripe, H. C.	16	11 1/2
Livers	25	19
Kidneys	8	9

Veal

Choice carcass	22	20
Good carcass	20	17 @ 19
Good saddles	25	24
Good racks	16	15
Medium racks	14	13

Veal Products

Brains, each	10	8
Sweetbreads	31	30
Calf livers	55	50

Lamb

Choice lambs	22	20
Medium lambs	20	18
Choice saddles	26	22
Medium saddles	23	20
Choice fores	20	18
Medium fores	17	16
Lamb fries	28	17
Lamb tongues	17	15
Lamb kidneys	15	13

Mutton

Heavy sheep	8	6
Light sheep	11	10
Heavy saddles	10	10
Light saddles	13	10
Heavy fores	6	5
Light fores	9	6
Mutton legs	15	12
Mutton loins	12	11
Mutton stew	4	4
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	20	24
Picnics	20	12 1/2
Skinned shoulders	22	14
Tenderloins	34	32
Spareribs	16	13
Back fat	11	7 1/2
Boston butts	26	17
Boneless butts, cellar trim, 2 @ 4	27	19
Hocks	14	8
Tails	10	5
Neck bones	3 1/2	3
Slip bones	10	7
Blade bones	16	9
Pigs' feet	4 1/2	2 1/2
Kidneys, per lb.	9	4
Livers	16	8
Brains	8	7
Ears	5	4
Snouts	9	4
Heads	7	6
Chitterlings	6 1/2	5

WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @ 16 lbs., parchment paper	27	@ 28 1/2
Fancy skinned hams, 14 @ 16 lbs., parchment paper	28	@ 28 1/2
Standard reg. hams, 14 @ 16 lbs., plain	26	@ 27 1/2
Picnics, 4 @ 8 lbs., short shank, plain	21	@ 22
Picnics, 4 @ 8 lbs., long shank, plain	20 1/2	@ 21 1/2
Fancy bacon, 6 @ 8 lbs., plain	26 1/2	@ 27 1/2
Standard bacon, 6 @ 8 lbs., plain	24	@ 25
No. 1 beef sets, smoked		
Insides, 8 @ 12 lbs.	37	@ 38
Outsides, 5 @ 9 lbs.	35 1/2	@ 36 1/2
Knuckles, 5 @ 9 lbs.	35 1/2	@ 36 1/2
Cooked hams, choice, skin on, fattened	43	
Cooked hams, choice, skinless, fattened	46	
Cooked hams, skin on, fattened	43	
Cooked picnics, skinned, fattened	39 1/2	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	27.50
Honeycomb tripe, 200-lb. bbl.	30.00
Pocket honeycomb tripe, 200-lb. bbl.	33.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$20.50
20-30 pieces	20.00
100-125 pieces	19.00
Clear plate pork, 25-35 pieces	19.00
Bean pork	22.00
Brisket pork	27.00
Plate beef	26.00
Extra plate beef	20.50

SAUSAGE MATERIALS

(Packaged basis.)	
Regular pork trimmings	15 1/2
Special lean pork trimmings 85%	25 1/2
Extra lean pork trimmings 95%	28
Pork cheek meat (trimmed)	13 1/2
Pork hearts	13
Pork livers	14 1/2 @ 15
Native boneless bull meat (heavy)	17 1/2 @ 18
Boneless chucks	17 @ 17 1/2
Shank meat	16 1/2 @ 16 1/2
Beef trimmings	14 1/2
Dressed carcasses, 350 lbs. and up	12 1/2 @ 13 1/2
Dressed canner cows, 400-450 lbs.	13 @ 13 1/2
Dr. bologna bulls, 600 lbs. and up	13 1/2
Tongues, No. 1 canner trim	15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	32
Country style sausage, fresh in link	27 1/2
Country style sausage, fresh in bulk	25 1/2
Country style sausage, smoked	31
Frankfurters, in sheep casings	29 1/2
Frankfurters, in hog casings	29 1/2
Skinless frankfurters	27 1/2
Bologna in beef bungs, choice	23 1/2
Bologna in beef middles, choice	24
Liver sausage in beef rounds	20
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	27
Head cheese	17 1/2
New England luncheon specialty	30 1/2
Mixed luncheon specialty, choice	24 1/2
Tongue and blood	25
Blood sausage	21
Sausage	19
Polish sausage	29

DRY SAUSAGE

Cervelat, choice, in hog bungs	45
Thuringer	25 1/2
Farmer	36
Holsteiner	35
B. C. salami, choice	41
Milano, salami, choice in hog bungs	41
B. C. salami, new condition	26
Frisses, choice, in hog middles	41
Genoa style salami, choice	47
Pepperoni	39
Mortadella, new condition	25
Cappicola	49
Italian style hams	40

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'ho. stock)	
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated	8.50
Small crystals	8.50
Medium crystals	8.75
Large crystals	10.50
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	nominal
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 98 basis, f.o.b. New Orleans	3.50
Standard gran., f.o.b. refiners (2%)	5.35
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	4.95
Dextrose, in car lots, per cwt. (cotton)	4.57
In paper bags	4.52

SAUSAGE CASINGS

	(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	.18
Domestic rounds, 140 pack	.30
Export rounds, wide	.47
Export rounds, medium	.22
Export rounds, narrow	.25
No. 1 weasands	.06
No. 2 weasands	.06
No. 1 bungs	.10
No. 2 bungs	.10
Middles, regular	.90
Middles, select, wide, 2 @ 2 1/2 in.	.65
Middles, select, extra, 2 1/2 in. & up	.90
Dried or salted bladders	
12-15 in. wide, flat	1.05
12-15 in. wide, flat	.95
8-10 in. wide, flat	.85
6-8 in. wide, flat	.25

Pork casings:	
Narrow, per 100 yds.	2.00
Narrow, special, per 100 yds.	2.00
Medium, regular	1.70
English, medium	1.40
Wide, per 100 yds.	1.15
Extra wide, per 100 yds.	.75
Export bungs	.19
Large prime bungs	.16
Medium prime bungs	.11
Small prime bungs	.08
Middles, per set	.19

SPOICES

	(Basis Chicago, original bbls., bags or hales.)	Whole	Ground
Allspice, prime	27	30	
Resifted	28	32	
Chili pepper	29	29	
Powder	24	24	
Cloves Amboyana	27 1/2	32 1/2	
Zanzibar	18 1/2	24	
Ginger, Jamaica	35	38	
African	30	33	
Mace, Fancy Banda	58	60	
East Indies	52	59	
East & West Indies Blend	56	56	
Mustard flour, fancy	34	34	
No. 1	24	24	
Nutmeg, fancy Banda	22	24	
East Indies	18 1/2	22	
East & West Indies Blend	22	22	
Paprika, Spanish	51	51	
Pepper, Cayenne	35	35	
Red No. 1	28	28	
Black Malabar	11	15	
Black Lampung	8	10	
Pepper, white Singapore	13	10 1/2	
Muntok	13 1/2	17	
Packers	14	14	

SEEDS AND HERBS

	Whole for Sana.	Ground
Caraway seed	.98	1.08
Celery seed, French	.98	1.12
Cominos seed	20 1/2	26 1/2
Coriander Morocco bleached	16	16
Coriander Morocco natural No. 1	15	17 1/2
Mustard seed, fancy yellow	28	28
American	16	16
Marjoram, French	77	85
Oregano	12	16
Sage, Dalmatian No. 1	1.50	1.70

(Continued on page 26.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

1437 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	20 1/4 @ 21 1/4
Choice, native, light.....	21 @ 22
Native, common to fair.....	18 1/4 @ 19

Western Dressed Beef

Native steers, good, 600@800 lbs.....	19 @ 20
Native choice yearlings, 400@600 lbs.....	20 @ 21
Good to choice heifers.....	18 @ 19
Good to choice cows.....	15 1/4 @ 16 1/4
Common to fair cows.....	14 1/2 @ 16
Fresh bologna bulls.....	15 @ 16 1/2

BEEF CUTS

	Western
No. 1 ribs (prime).....	25 @ 27
No. 2 ribs (choice).....	24 @ 26
No. 3 ribs (good).....	21 1/4 @ 23
No. 1 loins (prime).....	30 @ 32
No. 2 loins (choice).....	26 @ 30
No. 3 loins (good).....	24 @ 26
No. 1 hinds and ribs (prime).....	25 @ 27
No. 2 hinds and ribs (choice).....	23 @ 24
No. 1 rounds.....	20 @ 21
No. 2 rounds.....	19 @ 20
No. 3 rounds (good).....	18 @ 19
No. 1 chucks.....	18 @ 20
No. 2 chucks.....	18 @ 20
No. 3 chucks.....	17 @ 18

	City
Rolls, reg. 4@8 lbs. av.....	23 @ 24
Rolls, reg. 6@8 lbs. av.....	24 @ 25
Tenderloins, steers.....	60 @ 65
Tenderloins, cows.....	30 @ 40
Tenderloins, bulls.....	35 @ 40
Shoulder clods.....	20 @ 21

DRESSED VEAL

Good.....	20 1/4 @ 21 1/4
Medium.....	20 @ 20 1/4
Common.....	19 1/4 @ 20

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	23 @ 24
Genuine spring lambs, medium.....	22 @ 23
Genuine spring lambs, medium.....	21 @ 22
Sheep, good.....	10 @ 12
Sheep, medium.....	8 @ 10

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$17.75 @ 18.62 1/2
Pigs, small lots (60-100 lbs.)	
head on; leaf fat in.....	18.50 @ 19.25

FRESH PORK CUTS

	Western
Pork loins, fresh, 10@12 lbs.....	23 @ 29
Shoulders, 10@12 lbs. av.....	21 1/4 @ 22 1/4
Butts, regular, 4-6 lbs.....	24 1/4 @ 25 1/4
Hams, regular, fresh, 10@12 lbs. av.....	25 @ 26
Hams, skinned, fresh, 10@12 lbs.....	26 @ 27
Picnics, fresh, 6@8 lbs.....	21 @ 22
Pork trimmings, extra lean, 90-95%.....	17 1/4 @ 18 1/4
Spareribs, medium.....	16 @ 17
	City
Pork loins, fresh, 10@12 lbs.....	30 @ 31
Shoulders, 6@10 lbs. av.....	24 @ 24 1/4
Butts, regular, 1 1/2 @ 3 lbs.....	30 @ 31
Hams, regular, fresh, 10@12 lbs.....	26 1/4 @ 27
Hams, skinned, fresh, 10@12 lbs.....	28 1/4 @ 29
Picnics, fresh, 4@6 lbs.....	21 1/4 @ 22 1/4
Pork trimmings, extra lean 90@95%.....	30 @ 31
Pork trimmings, reg. 50% lean.....	16 @ 16 1/4
Spareribs, medium.....	18 @ 19
Boston butts.....	28 @ 29

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	50
Cooked hams, choice, skinless, fattened.....	53

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	29 @ 30
Regular hams, 10@12 lbs. av.....	29 @ 30
Regular hams, 12@14 lbs. av.....	29 @ 30
Skinned hams, 10@12 lbs. av.....	31 @ 32
Skinned hams, 12@14 lbs. av.....	29 @ 31
Skinned hams, 16@18 lbs. av.....	29 @ 30
Skinned hams, 18@20 lbs. av.....	29 @ 30
Picnics, 4@6 lbs. av.....	21 1/4 @ 22 1/4
Picnics, 6@8 lbs. av.....	21 @ 22
Bacon, boneless, western.....	27 @ 28
Bacon, boneless, city.....	26 @ 27
Beef tongue, light.....	22 @ 24
Beef tongue, heavy.....	29 @ 30

GREEN CALFSKINS

	5-9	9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	22	3.10	3.25	3.30	3.60
Prime No. 2 veals.....	20	2.80	2.95	3.00	3.20
Buttermilk No. 1.....	17	2.60	2.75	2.80	...
Buttermilk No. 2.....	16	2.45	2.60	2.65	...
Branded gruby.....	11	1.65	1.80	1.85	1.90
Number 3.....	11	1.65	1.80	1.85	1.90

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on September 3, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$19.00@20.00
500-600 lbs.....	18.50@19.50	\$20.50@21.00
600-700 lbs. ²	18.50@19.50	\$18.50@19.50	19.50@20.50	\$20.00@21.00
700-800 lbs. ²	18.00@19.00	18.50@19.50	19.00@19.50	19.50@20.50
STEER, Good:				
400-500 lbs. ¹	18.00@19.00
500-600 lbs.....	17.50@18.50	19.50@20.50	19.00@20.00
600-700 lbs. ²	17.50@18.50	18.00@18.50	18.50@19.50	19.00@19.50
700-800 lbs. ²	17.00@18.00	18.00@18.50	18.50@19.50	18.50@19.50
STEER, Commercial:				
400-600 lbs. ¹	16.50@17.50	17.50@18.00	18.00@18.50
600-700 lbs. ²	16.50@17.50	17.00@18.00	18.00@18.50	18.00@19.00
STEER, Utility:				
400-600 lbs. ¹	14.50@16.50	16.00@17.00	16.00@17.50	15.00@17.00
COW (All Weights):				
Commercial.....	14.50@15.50	15.00@16.00	16.00@16.50	15.50@16.00
Utility.....	13.75@14.50	14.50@15.00	15.00@16.00	15.50@16.00
Canner.....	13.25@13.75	14.00@14.50	14.50@15.00	14.50@15.50
Cutter.....	12.50@13.00
Fresh Veal and Calf:³				
VEAL, Choice:				
80-130 lbs.....	20.50@21.50	20.50@22.50	20.00@23.00	21.00@22.00
130-170 lbs.....	18.50@19.50	19.00@22.00
VEAL, Good:				
50-80 lbs.....	18.00@19.00	18.50@20.00	18.00@20.00	19.00@20.00
80-130 lbs.....	19.00@20.50	19.00@20.50	18.50@21.00	19.00@21.00
130-170 lbs.....	17.00@18.00	18.00@20.00
VEAL, Commercial:				
50-80 lbs.....	17.00@18.00	17.00@18.50	16.50@19.00	17.00@18.00
80-130 lbs.....	17.50@19.00	17.50@19.00	17.00@19.00	18.00@19.00
130-170 lbs.....	16.00@17.00	16.50@18.50
VEAL, Utility:				
All weights.....	15.00@17.00	15.50@17.50	15.00@17.00	15.00@17.00
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs.....	21.00@22.00	23.00@24.00	23.00@24.00	22.00@24.00
40-45 lbs.....	21.00@22.00	23.00@24.00	23.00@24.00	22.00@24.00
45-50 lbs.....	21.00@22.00	22.50@23.50	22.50@23.50	22.00@23.00
50-60 lbs.....	20.00@21.00	21.50@22.50	21.00@22.50	21.00@22.00
SPRING LAMB, Good:				
30-40 lbs.....	19.00@21.00	22.00@23.00	22.50@23.50	21.00@22.00
40-45 lbs.....	19.00@21.00	22.00@23.00	22.00@23.00	21.00@22.00
45-50 lbs.....	19.00@21.00	21.50@22.50	21.50@22.50	21.00@22.00
50-60 lbs.....	19.00@20.00	20.50@21.50	20.00@21.00	21.00@22.00
SPRING LAMB, Commercial:				
All weights.....	17.00@19.00	18.50@21.50	19.00@21.00	19.00@21.00
SPRING LAMB, Utility:				
All weights.....	15.00@17.00	17.50@19.50	17.00@19.00	17.00@19.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	9.50@11.00	11.00@12.00	10.00@11.50
Commercial.....	8.00@ 9.50	10.00@11.00	9.00@10.00
Utility.....	7.50@ 8.00	8.00@10.00	8.00@ 9.00
Fresh Pork Cuts:⁴				
LOINS No. 1 (Boneless Incl.)				
8-10 lbs.....	28.50@29.50	28.00@29.00	27.00@29.00	27.00@29.00
10-12 lbs.....	28.50@29.50	28.00@29.00	27.00@29.00	27.00@29.00
12-15 lbs.....	25.00@26.00	26.00@27.00	24.00@25.00	25.50@27.00
16-22 lbs.....	18.00@19.00	20.00@22.00	19.00@22.00	20.00@22.00
SHOULDERS, Skinned N. Y. Style:				
8-12 lbs.....	21.00@22.00	21.00@23.00
BUTTS, Boston Style:				
4-8 lbs.....	25.00@26.00	25.00@26.00	26.00@26.50
SPARE RIBS:				
Half abets.....	16.00@16.50
TRIMMINGS:				
Regular.....	14.50@15.00

¹Includes helfer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	5
Livers, beef, per lb.....	29
Oxtails, per lb.....	15
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

HOG-CORN RATIO

The hog-corn price ratio in the United States August 15, 1941—the number of bushels of corn equal in value to 100 lbs. of hog live weight at local markets—was 14.8 bu. compared with 14.7 bu. on July 15 and 13.1 bu. on June 15. On August 15, 1940 the hog-corn price ratio was 9.2 bu. Average price received by farmers for hogs on August 15 was \$10.39 per cwt., compared with \$10.20 per cwt. on July 15, \$8.98 on June 15 and \$5.84 on August 15, 1940.

MAKING FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

Tallow, Greases Steady to Stronger; Offerings Light

NEW YORK, SEPTEMBER 3, 1941

TALLOW.—The market turned firmer during the past week, showing an advance of $\frac{1}{4}$ c, which brought the basis up to $8\frac{1}{4}$ c. There was further inquiry at this level, although during the week no trades came to light. Sellers did not offer any particular quantities and were holding rather firmly, since in practically all instances they are in a well sold up position. Asking prices currently run at $8\frac{1}{2}$ c. There was no interference to trade as a result of the OPACS orders, as was the case in some of the domestic oils. It was estimated close to 1,000,000 lbs. changed hands. Extra was quoted $8\frac{1}{4}$ @ $8\frac{1}{2}$ c; special, $8\frac{1}{2}$ @ $8\frac{1}{4}$ c, and edible, $8\frac{1}{2}$ c.

STEARINE.—The market was quiet and steady at New York, with oleo quoted at $9\frac{1}{4}$ @ $9\frac{1}{2}$ c.

OLEO OIL.—Interest was routine and the market steady and unchanged at New York. Extra was quoted at $10\frac{1}{2}$ @ 11 c; prime, $10\frac{1}{4}$ @ $10\frac{1}{2}$ c, and lower grades, 10 @ $10\frac{1}{2}$ c.

GREASE OIL.—The market was quiet but steady and unchanged. No. 1 was quoted at $12\frac{1}{4}$ c; No. 2, $11\frac{1}{2}$ c; extra, $13\frac{1}{2}$ c; extra No. 1, $12\frac{1}{4}$ c; winter strained, $12\frac{1}{4}$ c; prime burning, $13\frac{1}{2}$ c, and prime inedible, 13 c.

NEATSFOOT OIL.—Quiet but steady conditions ruled at New York. Extra was quoted at $12\frac{1}{4}$ c; No. 1, $12\frac{1}{2}$ c; prime, $12\frac{1}{4}$ c; pure, $17\frac{1}{4}$ c, and cold test, $25\frac{1}{4}$ c.

GREASES.—Aside from routine trading, there was little change in the situation in greases, but the undertone was steady. Offerings were not large nor pressed for sale, but consumers, while willing to take hold at the current market, were not inclined to come up in their ideas at the moment, despite strength elsewhere. The undertone was firm, as no surplus was over the market. Choice white was $8\frac{1}{4}$ c; yellow and house, $7\frac{1}{4}$ @ $7\frac{1}{2}$ c and brown, $7\frac{1}{4}$ c.

CHICAGO, SEPTEMBER 4, 1941

TALLOW.—Continued firmness in the tallow market this week brought price advances ranging from $\frac{1}{4}$ to $\frac{1}{2}$ c, largely the result of sustained strength in lard and oil markets. Asking prices were strong on Tuesday, first business day of the week, and a few tanks of prime sold at $8\frac{1}{4}$ c, while larger producers asked $\frac{1}{4}$ c higher. At midweek, the market remained strong; a few tanks of prime tallow were reported early at $8\frac{1}{4}$ c, and a tank of special at 8 c, Chicago. In Thursday's market, several tanks of edible sold at $8\frac{1}{2}$ c, while special sold at $8\frac{1}{4}$ c, delivered southeast. Thursday's quotations: Edible, $8\frac{1}{2}$ c; fancy, $8\frac{1}{2}$ c; prime, $8\frac{1}{2}$ c; special, $8\frac{1}{4}$ c, and No. 1, $8\frac{1}{4}$ c.

STEARINE.—Market was a little firmer, with prime quoted at 9 c and yellow, $7\frac{3}{4}$ @ $7\frac{1}{2}$ c.

OLEO OIL.—No changes were recorded in this market. Prime oleo oil remained steady at 10 c and extra at 10 @ $10\frac{1}{2}$ c.

GREASE OIL.—This market remained firm. Quotations at midweek were: No. 1, 12 c; No. 2, $11\frac{1}{4}$ c; extra, $12\frac{1}{4}$ c; extra No. 1, $12\frac{1}{4}$ c; extra winter strained, $12\frac{1}{4}$ c; prime burning, $13\frac{1}{4}$ c; and prime inedible, 13 c. Acidless tallow oil was quoted at $11\frac{1}{4}$ c.

NEATSFOOT OIL.—No changes took place this week. Quotations were: Extra neatsfoot oil, $12\frac{1}{2}$ c; No. 1, $12\frac{1}{4}$ c; prime, $12\frac{1}{4}$ c; pure, $17\frac{1}{4}$ c, and cold test, 27 c.

GREASES.—Prices advanced in the Chicago grease market this week in sympathy with increased strength in lard, oils and related materials. Increases ranged as high as $\frac{1}{2}$ c on some items. On Thursday, several tanks of white grease sold at $8\frac{1}{2}$ c, and good yellow grease was salable at 8 c. Quotations were: Choice white, $8\frac{1}{2}$ c; A-white, $8\frac{1}{4}$ c; B-white, $8\frac{1}{2}$ c; yellow, 8 c, and brown, $7\frac{1}{2}$ @ $7\frac{1}{4}$ c.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, September 4.)

Firmer tone prevails throughout by-products list. Nominal situation in many items.

Blood

Blood sold at $\$3.90$, Chicago.

	Unit
	Ammonia
Unground	$\$3.90$ @ 4.00

Digester Feed Tankage Materials

The 11 @ 12% tankage reported selling Thursday as quoted.

Unground, 11 to 12% ammonia	$\$4.90$ @ 5.00
Unground, 6 to 10% choice quality	5.25 @ 5.50
Liquid stick	2.00

Packinghouse Feeds

Feeds much stronger; demand outstripping supply.

	Carlots,
	Per ton
60% digester tankage	$\$67.50$
50% meat and bone scraps	65.00
Blood-meal	72.50
Special steam bone-meal	55.00

Bone Meals (Fertilizer Grades)

These items moving sparingly.

	Per ton
Steam, ground, 3 & 50	$\$40.00$
Steam, ground, 2 & 26	$\$37.50$ @ 39.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	$\$3.75$ @ 4.00 & 10 c
Bone tankage, unground, per ton	30.00
Hoof meal	2.75 @ 3.00

Dry Rendered Tankage

Cracklings firmer; reported selling in these ranges.

	Per unit
Hard pressed and expeller unground up to 48% protein (low test)	$\$1.07\frac{1}{2}$ @ 1.10
above 48% protein (high test)	1.05
Soft pressed pork, ac. grease and quality, ton	52.50 @ 55.00
Soft pressed beef, ac. grease and quality, ton	50.00 @ 52.50

Gelatin and Glue Stocks

	Per ton
Calf trimmings	$\$29.00$ @ 32.50
Sinews, pizzles	27.50
Cattle jaws, skulls and knuckles	40.00
Hide trimmings	25.00
Pig skin scraps and trim, per lb.	$6\frac{1}{2}$ @ 7 c

Bones and Hoofs

Some easiness developing in this market.

	Per ton
Round shins, heavy	$\$65.00$ @ 75.00
light	65.00
Flat shins, heavy	60.00 @ 65.00
light	60.00
Blades, buttocks, shoulders & thighs	67.50 @ 60.00
Hoofs, white	55.00 @ 57.50
Hoofs, house run, unassorted	27.50 @ 29.00
Junk bones	27.50 @ 29.00

Animal Hair

Summer coil dried, per ton	$\$32.50$ @ 35.00
Winter processed, black, lb.	8 @ 9
Winter processed, gray, lb.	8
Summer processed, gray, lb.	4 @ $4\frac{1}{4}$
Cattle switches	$4\frac{1}{4}$ @ $4\frac{3}{4}$



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FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	3.35
Unground fish scrap, dried 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
September shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 10c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.50 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	38.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50

Dry Rendered Tankage

50/55% protein, unground.....	\$1.00
60% protein, unground.....	1.00

EASTERN FERTILIZER MARKETS

New York, September 3, 1941

Improved demand developed this week for all types of feeding materials, and a number of cars of blood were sold, practically cleaning out the New York market. Last sales of fertilizer tankage were at \$4.50 & 10c, with additional material sought at this price.

Cracklings were in demand at \$1.00 per unit; market strong. Fish scrap was dull on light interest. Sales were reported at \$4.25 & 10c, f.o.b. fish factories. Fertilizer chemicals are moving along on contract and sulphate of ammonia is still scarce.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	11¼
White deodorized, in bbls, f.o.b. Chgo.....	14¼
Yellow, deodorized.....	14¼
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3¼ @ 3%
Soybean oil, in tanks, f.o.b. mills.....	10¼ @ 10¼
Corn oil, in tanks, f.o.b. mills.....	11¼
Coconut oil, sellers tanks, f.o.b. coast.....	6¼
Refined coconut, bbls, f.o.b. Chicago.....	13¼

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	16¼
White animal fat.....	14
Water churned pastry.....	15¼
Milk churned pastry.....	16¼
Vegetable type.....	12

Cotton Oil Futures Strong As Seed and Crude Advance

THE New York cottonseed oil futures market moved up into new high ground this week under general buying and covering with the assurance of unrestricted trading in futures and reports that cottonseed was being withheld in the South for \$60 per ton. Although trading came to a halt on Friday when officials of the exchange closed the market pending clarification of OPACS Order 25, business was resumed Tuesday following the Labor Day holiday.

The OPACS order affected trading in actual oil rather than in futures. The movement of new crop seed and crude continued slow and seed and crude prices were at the best levels of the season, aided by the upturn in futures. All prices were influenced by the tendency to lower cotton crop estimates and the fact that a pretty good cash oil business has been passing quietly of late.

On the whole, the supply and demand situation continued very tight; although some were inclined to look for an easier market when the new crop begins to move in volume, others believe that cotton oil prices must be allowed to seek high enough levels to switch consumers to lard, soy bean oil, etc., to prevent complete exhaustion of cotton oil supplies before the end of the current season.

Early in the week Dallas quoted cottonseed at \$43@46 per ton while seed in the Valley was said to have sold at \$50. At midweek, Southeast and Valley crude cotton oil was reported at 11½c sales and bid, up ½c from the low, while Texas crude was 11¼c bid and 11½c asked. Refiners moved some winter oil in drums in the Metropolitan area at 14¼c, but the price stiffened again to 15¼c. Winter oil in tanks was held firmly at 13¼c.

With oil widening its premium over lard, some trade interests believe that

additional shortening business is going into lard. New crop soybean oil at around 10c is comparatively cheap compared with crude cotton oil around 11½c.

COCONUT OIL.—Prices showed little change for the week, although sellers have backed away a little as a result of the slightly unsettled conditions in some oils. New York spot was quoted at 7¼c, but a few were as high as 7½c. Coast quotations were 6½c after sales last week at 6¼c. Reports suggest that buyers are unwilling to follow current upturns.

CORN OIL.—Mills have not been offering crude and it has been difficult to obtain a firm quotation. Based on sales of refined at 13¼c, crude should be worth 11¼c.

SOYBEAN OIL.—New crop bean oil traded in a moderate way at 10c, a new high for the season. Sellers later asked 10¼c and higher and the market looked reasonably low compared with crude cottonseed oil.

PALM OIL.—The market was quiet and steady at New York with spot quoted at 7½c and forward at 7¼c.

OLIVE OIL FOOTS.—Market was purely nominal.

PEANUT OIL.—New crop oil is not coming out and little or no trading has been under way. Crude peanut oil sold at 11½c and was nominally quoted at that level. However, with crude cotton oil at 11½c, higher prices would undoubtedly have to be paid for crude peanut oil. A couple of tanks of refined peanut oil traded at 13¼c, New York.

JUNE GELATINE IMPORTS

Edible gelatine imported into the United States during June, 1941, totaled 30,959 lbs. valued at \$7,559 and came entirely from Belgium.

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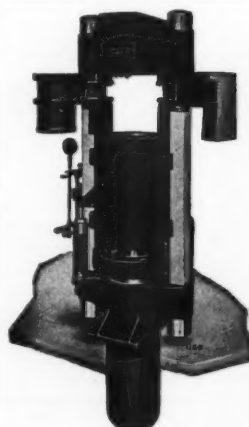
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COTTON OIL TRADING

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 11½¢ bid; Texas, 11½¢ nominal at common points; Dallas, 11½¢ nominal.

Futures market transactions for the week at New York were:

FRIDAY, AUGUST 29, 1941

(Trading suspended for the day.)

MONDAY, SEPTEMBER 1, 1941

(Closed—Holiday.)

TUESDAY, SEPTEMBER 2, 1941

	—Range—			—Closing—	
	Sales	High	Low	Bid	Asked
September ...	13	13.00	12.90	12.95	13.05
October ...	35	12.96	12.82	12.90	trad
November ...	42	12.92	12.66	12.85	86tr
December ...	21	12.90	12.75	12.86	12.90
January	12.86	nom
February	12.86	trad
March ...	55	13.00	12.84	12.96	nom
April	12.96	nom

Sales 166 contracts.

WEDNESDAY, SEPTEMBER 3, 1941

September ...	3	13.20	13.10	13.10	13.25
October ...	58	13.01	12.91	12.93	trad
November	12.92	nom
December ...	79	13.00	12.83	12.88	trad
January ...	41	12.98	12.90	12.90	trad
February	12.90	nom
March ...	74	13.09	12.88	12.97	13.01
April	12.97	nom

Sales 255 contracts.

THURSDAY, SEPTEMBER 4, 1941

September ...	1	13.35	13.35	13.22	nom
October ...	15	13.05	12.94	13.06	nom
November ...	46	13.01	12.85	13.01	nom
December ...	9	12.99	12.89	13.04	bid
January ...	44	13.13	12.97	13.13	nom

(See page 32 for later markets.)

U. S. PORK-LARD STOCKS

Storage holdings of pork and lard on the first of each month, compared with the five-year average for the last twelve months:

LARD				Rend. Pork Fat
5 yr.-av. 1935-39	1939-40	1940-41	1940-41	
Million lbs.				
October	87.6	78.8	235.7	1
November . . .	69.6	68.7	223.2	1
December . . .	71.8	80.0	232.5	5.1
January	95.6	162.1	287.0	7.1
February	120.5	202.2	299.6	7.2
March	126.7	256.6	317.4	9.2
April	120.9	268.8	310.4	8.3
May	129.1	266.1	321.1	6.6
June	129.4	283.9	366.1	7.3
July	130.2	306.8	374.7	7.8
August	121.2	303.2	334.5	7.3
September . . .	101.8	272.3	****	..

	PORK		
	5 yr. av. 1935-39	1939-40	1940-41
—Million lbs.—			
October ...	344.6	300.2	329.2
November ...	323.7	272.7	308.7
December ...	378.9	332.3	408.9
January ...	502.0	469.5	458.2
February ...	584.6	588.6	739.9
March ...	603.7	650.7	791.9
April ...	580.1	652.7	785.4
May ...	561.3	612.0	795.9
June ...	515.7	592.6	786.5
July ...	474.7	598.5	703.9
August ...	422.6	548.7	618.9
September ...	361.9	417.6	...

¹Not distinguished from lard prior to Dec., 1940.

CANNED BEEF IMPORTS

Imports of canned beef into the United States during June, 1941:

Country	-Lbs.
Argentina	2,704,423
Brazil	2,041,475
Paraguay	306,411
Uruguay	236,231
Cuba	37,416
Total	5,325,959
Value	\$ 609,310

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BACON CARTONS ☐ FROZEN MEAT CARTONS ☐ DISPLAY CARTONS ☐
TRANSPARENT WINDOW CARTONS ☐ PAPER CANS ☐

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HIDES AND SKINS

Packer hide market continues strong, with 45,000 hides reported at ceiling prices—Good demand for calf and kipskins at full ceiling prices.

Chicago

PACKER HIDES.—The packer hide market continues in a strong position, with all descriptions except bulls moving at the full ceiling price of 15c. Although confirmation as to quantities and descriptions is being withheld, one packer is credited with moving so far this week a total of about 35,000 hides, and another packer 10,000, all at the ceiling price of 15c. The Association is also credited with moving a quantity equal to their week's production on same basis.

One outside packer is reported to have secured 13¼c for native bulls, in combination with light native cows at ceiling price of 15c. However, some packer southern bulls, running to a fair proportion of brands, are understood to be available at steady price of 13c for native and 12c for branded bulls.

There will undoubtedly be other sales or bookings to tanning accounts before the week closes. Packers are finding no difficulty whatever in moving their weekly production. Tanners generally are working at full capacity, with

leather moving rapidly into consumption. Shoe production continues at a record rate for this season, the total production for first six months of this year being 23 percent over same period last year.

OUTSIDE SMALL PACKER.—There is an active inquiry for offerings of outside small packer all-weight hides and most offerings of current take-off are held around the ceiling price of 15c, selected, for natives, brands ½c less. Reasonably good take-off of current quality around 46-48 lb. avge. are salable up to 15c but buyers' ideas usually top at 14½c for heavier spready hides.

PACIFIC COAST.—There was a fair volume of trading in the Coast market previous week on August hides by Vernon and larger packers at 14c, flat, for steers and cows, f.o.b. Los Angeles, and the southern market there is reported to have been cleaned up to end of August.

FOREIGN WET SALTED HIDES.—There was a little trading reported in the South American market this week at fractionally higher prices. This market has been fairly closely sold up recently, although a considerable quantity of recently sold stock is awaiting shipping space. A pack of 5,000 Argentine

standard frigorifico steers was reported at 88 pesos, equal to 13¼c, c.i.f. New York, as against 86 pesos or about 13½c previously paid. A few reject light steers were reported at 93 pesos for 21 kilo average and at 98½ pesos for 20½ kilo average.

COUNTRY HIDES.—The country hide market is firm but trading is restricted by the fact that offerings of present good quality hides are strongly held and not overly plentiful. While buyers talk 12½@12¾c, flat, for untrimmed all-weights around 48 lb. avge., some 45 lb. avge. are reported to have sold at 13c, flat, del'd Chgo. Heavy steers and cows are quoted around 11¼@11½c, flat, trimmed. Good trimmed buff weights are quoted 13@13¼c flat, equal to 13¼@14c selected. Trimmed extremes have sold at 14¼c, flat, and at 15c, selected. Last reported sale of country bulls was at 7¾c, flat, but sellers talk 8@8½c. Glues quoted around 9½@10c, flat. All-weight branded hides are quoted in a range of 11@11½c flat for mixed lots, trimmed and untrimmed.

CALFSKINS.—Packer calfskins are readily salable at the full ceiling prices of 27c for northern and River point heavies and 23½c for lights. Last trading was done this basis and packers are sold up to end of July, and into August at some points.

Collectors are moving their production of calfskins quietly at full ceiling prices as fast as produced, or 20½c

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for 8/10 lb. and 23c for 10/15 lb. Demand is far in excess of supply and outside cities of equal quality are salable at same figures. Straight countries are quotable 18@18½c, flat, trimmed, with inside price reported declined. Chgo. city light calf and deacons are moving at the full ceiling price of :1.43, selected basis.

KIPSKINS.—Packers are closely sold up to end of July on kipskins, with last trading at 20c for all grades, northern and southern natives and over-weights, as well as brands, and this figure is available.

Chicago city kipskins are readily salable at ceiling price of 20c and are moving at this figure to the extent of present light accumulation. Straight countries are quotable around 16c, flat, trimmed.

Packer regular slunks last sold at \$1.15 for July production; some Aug. slunks were offered out this week at \$1.25. Hairless last sold at 70c.

HORSEHIDES.—Trade is rather light on horsehides. While the better offerings of city renderers, with manes and tails, are held around \$6.50@6.60, some buyers have ideas around \$6.40, selected, f.o.b. nearby sections. Ordinary trimmed renderers are usually quoted around \$6.25@6.40, del'd Chgo., but some buyers' ideas top at inside figure. Mixed city and country lots quoted \$5.75@5.90, Chgo.

SHEEPSKINS.—Dry pelts are quoted around 24@24½c per lb., del'd

Chgo. There is a continued good demand for any offerings of packer shearlings, with a comparatively light production now. One house moved a car this week at \$1.75 for No. 1's, \$1.35 for No. 2's and 85c for No. 3's with very few No. 3's included; another producer quoted \$1.75, \$1.30 and 85c for the three grades, although reporting sales in a small way at 5c higher. Pickled skins are fairly well sold up and quoted \$7.00@7.25 per doz., with top reported paid for Aug. production in some directions. Mid-west packer lamb pelts are quoted around \$2.15@2.25 per cwt. live weight basis, with straight northern quoted \$1.90@2.00 per cwt. live basis; some eastern pullers have been inactive recently, due to labor troubles. One mid-west packer is scheduled to sell pelts on bids late this week. Outside small packer pelts are quoted around \$1.55@1.65 each on a per piece basis.

New York

PACKER HIDES.—Last trading in the New York market was at ceiling price of 15c for Aug. native, butt branded and Colorado steers, and market is sold up to end of Aug. except for a few May and June brands held by one producer who has just recently resumed operations after a seven week labor shut-down.

CALFSKINS.—The eastern market on calfskins is quotable at full ceiling prices; recent sales have been made quietly this basis and market generally

well sold up. Collector 4-5's are quotable at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95 and 17 lb. up \$4.35. Packer 5-7's are quotable at \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20 and 17 lb. up \$4.60.

Convention Program

(Continued from page 9.)

bacteria which are associated with the canning of meats. These temperatures determine the internal temperatures by which ham or luncheon meats must be heated. A preliminary report on "Studies in Meat Canning Problems" will be presented at the convention by J. C. Stritar, of the Institute's research staff.

Our present knowledge of the cause and prevention of dark cutting beef will be outlined in two talks by J. M. Ramsbottom, of Swift and Company, and D. H. LaVoi, of the National Live Stock and Meat Board. Mr. Ramsbottom will discuss the scientific aspects of the problem, and Mr. LaVoi will outline the practical aspects of studies now being conducted in connection with it. The reports will review the results of the cooperative study now being carried out by the National Live Stock and Meat Board in co-operation with the American Meat Institute, research laboratories of the industry and several agricultural experiment stations.

"Practical Processing of Lard" will be



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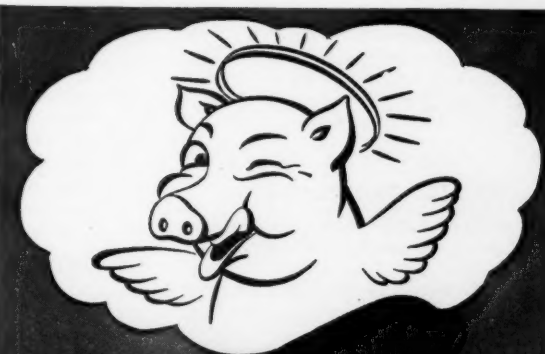
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the title of a talk to be given by H. C. Dormitzer, Wilson & Co., Inc. Mr. Dormitzer will draw on a wide fund of information on lard processing methods which he has gathered over a long period of association with the industry.

In studies on the use of natural casings in the manufacture of sausage, interesting information on the smoking of sausage has been developed by Jay Bowman of the Institute's research staff. Mr. Bowman will outline the results of these studies and will present a program based on the results of the penetration of smoked products as ascertained in his laboratory work.

Interesting programs for other sectional meetings also are being developed. Sessions covering sales and advertising, engineering and construction, accounting, sausage, and live stock have been scheduled for the first two days of the convention.

LIVESTOCK COST AND YIELD

Average cost, yield and weight of animals slaughtered under federal inspection during July:

	July, 1941	June, 1941	July, 1940
Average cost per 100 lbs.:			
Cattle	\$ 9.43		\$ 8.19
Steers*	10.56	10.16	9.78
Calves	10.48	10.02	8.35
Hogs	10.64	9.69	5.80
Sheep and lambs..	10.17	10.20	8.73
Average yields (per cent):			
Cattle	55.76	56.13	54.89
Calves	56.54	56.43	55.97
Hogs	75.42	75.67	74.40
Sheep and lambs..	47.70	48.19	47.44
Average live weight, lbs.:			
Cattle	959.46	961.51	938.25
Steers*	1,019.67	1,015.35	994.48
Calves	199.65	187.57	197.74
Hogs	263.38	247.56	249.50
Sheep and lambs..	82.91	82.22	80.29
*Also included in "cattle" data.			

ANIMAL FAT IMPORTS

Imports of animal fats and oils during June, 1941, and their value:

	Quantity	Value
Whale oil, gals.....	175,518	\$ 68,640
Cod oil, gals.....	92,006	48,277
Cod liver oil, gals.....	226,216	417,826
Other fish oils, gals.....	195,422	81,630
Inedible tallow, lbs.....	1,438,073	45,155
Tankage, ton	13,463	351,685
Wool grease, lbs.....	133,371	3,607

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Livestock prices at Chicago, compared with wholesale and composite retail meat prices, and wholesale and retail meat values at New York, during July, 1941:

	July, 1941	June, 1941	July, 1940	July, 1941	June, 1941	July, 1940	July, 1941	June, 1941	July, 1940
Live animal prices.									
Chicago ¹	\$11.74	\$11.60	\$10.60	\$11.37	\$11.81	\$ 9.49	\$11.30	\$ 9.99	\$ 6.46
Wholesale meat prices, New York ²	17.46	17.16	17.01	21.18	23.06	17.86	21.57	20.06	14.22
Composite retail meat prices, New York ³									
	32.34c	32.12c	30.19c	30.09c	31.79c	27.30c	27.18c	25.76c	20.36c

	July, 1941	June, 1941	July, 1940	July, 1941	June, 1941	July, 1940	July, 1941	June, 1941	July, 1940
Wholesale—New York ⁴	\$10.48	\$10.30	\$10.21	\$10.38	\$11.30	\$ 8.75	\$11.60	\$10.79	\$ 7.65
Retail—New York ⁵	15.33	15.22	14.31	14.20	15.00	12.89	14.81	13.56	10.72

¹Average good and choice, steers 900-1100 lbs., lambs all weights, and hogs 200-220 lbs. ²Average good and choice, steer beef, 600-700 lbs., lamb 40-45 lbs., and hog products consisting of smoked hams, bacon, picnic, fresh loins and lard combined in proportion to their respective yields from live weight. ³Composite average of semi-monthly retail quotations on various cuts (incl. lard) combined in proportion to their respective yields from live weight. ⁴60 lb. of beef carcass, 49 lb. of lamb carcass and 53.78 lb. of principal hog products (incl. lard). ⁵47.4 lb. of beef cuts, 47.2 of lamb cuts and 52.64 lb. of principal hog products (incl. lard).

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Lard futures advanced 5 to 10c, influenced by action of cottonseed oil and soybeans, with a good general demand at moderately higher prices. Government reported no purchases. Cash trade in meats continued good and in cash lard trade was fair. Chicago hog top was \$12.10, with bulk of sales at \$9.90 to \$12.00. Chicago provision market continued in a firm and strong position for green joints of all descriptions.

Cottonseed Oil

Valley crude was quoted at 12c paid; Southeast, 12c paid; Texas, 12c paid at common points; Dallas, 12½c nominal.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 13.80@14.00; Oct. 13.48@13.50; Dec. 13.38@13.42; Jan. 13.38@13.42; Mar. 13.47@13.46 sales; 293 lots.

CHICAGO COTTON OIL

Closing Prices

Monday, Sept. 1.—Holiday. No market.

Tuesday, Sept. 2.—Sept. 13.00; Oct. 12.95; Dec. 12.90; Jan. 12.90; Mar. 12.95; all n; cash 13.25 n.

Wednesday, Sept. 3.—Sept. 13.10; Oct. 12.95; Dec. 12.90; Jan. 12.90; Mar. 13.00; all n; cash 13.25 n.

Thursday, Sept. 4.—Sept. 13.25 Oct. 13.00; Dec. 13.10; Jan. 13.12; Mar. 13.15; all n; cash 13.50 n.

Friday, Sept. 5.—Oct. 13.55; Dec. 13.50; Jan. 13.40; all n; cash 14.00 n.

MEAT AND LARD EXPORTS

Provision exports through the port of New York for week ended September 5, 1941, included 4,942,980 lbs. of lard and 1,483,000 lbs. of hams.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 5, 1941, with comparisons:

	Week ended Sept. 5	Prev. week (Rev.)	Cor. week, 1940
PACKER HIDES			
Hvy. nat. str.	@15	@15	11½ @12
Hvy. Tex. str.	@15	@15	@10½
Hvy. butt brnd'd	@15	@15	@10½
atra.	@15	@15	@10
Hvy. Col. str.	@15	@15	10 @10½
Ex-light Tex.	@15	@15	@10
Brnd'd cows.	@15	@15	@11½
Hvy. nat. cows.	@15	@15	11½ @11½
Lt. nat. cows.	@15	@15	8 @8½
Nat. bulls....	@13	@13	7 @7½
Brnd'd bulls....	@12	@12	17 @23½
Calfskins	23½ @27	23½ @27	19 @21
Kips, nat.	@20	@20	18 @20
Kips, ov-wt....	@20	@20	15½ @17
Kips, brnd'd....	@20	@20	55 @65
Slunks, reg....	@1.15	@1.15	@70
Slunks, hrls....	@70	@70	@45

	Week ended Sept. 5	Prev. week (Rev.)	Cor. week, 1940
CITY AND OUTSIDE SMALL PACKERS			
Nat. all-wts..14½ @15	14½ @15	10 @10½	
Branded14 @14½	14 @14½	9½ @10	
Nat. bulls....11½ @12	11 @11½	6½ @7	
Brnd'd bulls..10½ @11	10 @10½	6½ @7	
Calfskins20½ @23	20½ @23	13½ @15	
Kips, nat.@20	@20	17 @17½	
Slunks, reg....95 @1.00	95 @1.00	@50	
Slunks, hrls....@60	@60	@40	

	Week ended Sept. 5	Prev. week (Rev.)	Cor. week, 1940
COUNTRY HIDES			
Hvy. steers...11½ @11½	11½ @11½	7 @7½	
Hvy. cows....@11½	@11½	7 @7½	
Buffs13½ @14	@13½	8½ @9	
Extremes@15	14½ @15	10½ @11	
Bulls8 @8½	8 @8½	6½ @7	
Calfskins18 @18½	@18	11½ @12	
Kipskins@16	15½ @16	11 @11½	
Horsehides5.75 @6.00	5.75 @6.00	4.25 @5.20	

	Week ended Sept. 5	Prev. week (Rev.)	Cor. week, 1940
SHEEPSKINS			
Pkr. shearlgs..1.75 @1.80	1.75 @1.80	1.25 @1.30	
Dry pelts.....24 @24½	@24½	20 @21	

NEW YORK HIDE FUTURES

Closing Prices

Monday, Sept. 1.—Holiday. No market.

Tuesday, Sept. 2.—Sept. 14.30@14.35; Dec. 14.45@14.50; Mar. 14.50 n; June 14.57 n; 9 lots; unchanged to 10 lower.

Wednesday, Sept. 3.—Sept. 14.32@14.33; Dec. 14.50; Mar. 14.50@14.55; June 14.57 n; 18 lots; 2@5 higher.

Thursday, Sept. 4.—Sept. 14.35; Dec. 14.45@14.50; Mar. 14.50@14.56; June 14.57 n; 7 lots; 3 higher to 5 lower.

Friday, Sept. 5.—Sept. 14.40@14.52; Dec. 14.55@14.58; Mar. 14.60@14.61; June 14.67n; 19 lots; 5@10 higher.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 30, 1941, were 4,528,000 lbs.; previous week 5,394,000 lbs.; same week last year, 3,638,000 lbs.; Jan. 1 to date, 173,680,000 lbs.; for the same period last year, 162,845,000 lbs.

Shipments of hides from Chicago for week ended August 30, 1941, were 4,986,000 lbs.; previous week, 6,529,000 lbs.; same week last year 4,281,000 lbs.; Jan. 1 to date, 182,095,000 lbs.; for the same period a year earlier, 179,710,000 lbs.

EXPERT SAYS—CHOOSE YOUR SALT CAREFULLY

By JOHN F. SPAIN
Worcester Salt Co.

Insurance by salt! This old idea in a new guise to insure the utmost flavor from meats is one the writer would like to dwell on, with the readers' permission.



J. F. SPAIN

All packers are interested in securing the best flavor, and color in meat products. These appeal to every consumer. Not all packers, however, realize the great influence of their choice of salt in helping bring about these desirable factors in meat and meat products.

Salt has several important roles to play in the making of meat products. First, it acts as a preservative and inhibits microorganisms that cause spoilage in meats. Second, it imparts a very necessary flavor which in turn brings out the full true meat flavor. Third, salt brings out the flavor of other ingredients. For example, small quantities of sugar are recognized in the presence of salt, which in its absence would not be noticed. This is a highly important aspect of the flavoring potentialities of salt.

To consider for a moment the subject of flavor, salt has the very desirable quality, as stated, of bringing out the full rich meat flavor; but to accomplish this the salt must be pure, for if it contains bitter chlorides, these will damage the flavor of the meat.

Now it's a common thing to assume there is not much difference in salt. However, nothing could be farther from the truth, as salt may contain impurities, such as chlorides of calcium and magnesium, which would cause an inferior meat to come out of the cure. A clear brine is not always a good brine, and these bitter tasting chlorides are not visible in solution and are not removed from brine by filtration.

Suppose high-grade, pure salt does cost a little more than salt that has not been so highly refined. The increased cost per unit of product is so small that it is hardly noticeable. And the saving made by buying salt containing impurities may possibly be more than lost by spoilage, off-color and off-flavor meats, not to mention lost trade. Curing cannot improve quality; but the quality of meat products can easily be pulled down by the use of inferior curing ingredients.

There are two general classifications into which evaporated salt falls—granulated and flake; the flake grain results from the evaporation of brine in open vessels, whereas high-grade granulated salt is produced by the

evaporation of brine in vacuum pans.

Flake salt is more bulky than granulated (cube) salt, and hence requires a greater volume to equal the same weight. It must be remembered, however, that the degree of saltiness depends upon a weight basis rather than a volume basis and that a given weight of granulated salt will give the product the same saltiness as the same weight of flake salt.

Any packer who compares the cost of pure salt with the cost of the other ingredients, realizing the added quality which pure salt can make in his products, will appreciate the advantage of using pure salt. To the packer good salt is good business.

MEAT TRADE EMPLOYMENT

Total number of persons employed in the meat packing industry in the United States in 1939, exclusive of individual sausage manufacturing plants, was 173,339, including 148,860 males and 24,479 females, according to figures recently released by the Bureau of the Census.

Further breakdown of the industry figures according to nature of employment shows the following totals: Salaried officers, 1,440; manufacturing employees, 140,711; distribution, 28,459; construction, 1,437, and employees engaged in other types of duties, 1,292.

Manufacturing employees in 1939 received wages totaling \$192,625,134, while salaried officers drew \$8,979,631. These figures, supplemented by the wages of employees engaged in distribution, construction and other activities within the meat packing industry, formed a grand total of \$255,561,747 for the year.

Plants confining their activities to the manufacture of sausage, prepared meats and other meat products employed a total of 17,322 persons in 1939, of which 13,388 were males and 3,934 were females. Classifications included salaried officers, 554; manufacturing employees, 12,859; distribution, 3,720; construction, 59, and other activities, 130.

Grand total wages of \$24,537,484 paid by sausage manufacturing establishments in 1939 were divided as follows: Salaried officers, \$2,715,901; manufacturing employees, \$15,762,079; distribution, \$5,838,172; construction, \$72,307, and other types of workers, \$149,025.

OPACS SCHEDULES HOLD

All price schedules issued by the Office of Price Administration and Civilian Supply remain in full force and effect regardless of the agency's change in name to the Office of Price Administration, it has been announced by Leon Henderson, OPA administrator. Mr. Henderson pointed out that the change in title does not affect the powers of the agency in regard to price control.

CANADA PACKERS' NET DOWN

Net profit of \$1,555,028 is reported by Canada Packers, Limited, Toronto, Ontario, for the fiscal year ended March 27, compared with \$1,667,810 earned in the preceding year. The 1940-41 net is equivalent to \$7.77 a common share against \$8.34 in 1939-40.

Sales in the last fiscal year amounted to \$110,300,000 compared with \$88,200,000 a year earlier. This gain, however, was offset by increased livestock costs, which advanced from \$69,800,000 to \$89,000,000, and higher selling costs and general expenses. Total volume handled by the firm during the year amounted to 1,091,300,000 lbs. compared with 913,300,000 lbs. in the preceding fiscal year. The increase in volume was due to larger exports to Britain and a 13 per cent gain in Canadian domestic consumption.

FLASHES ON SUPPLIERS

KOLD-HOLD MFG. CO.—Purchase of the Truck Plate division of Savage Arms Corp., Utica, N. Y., has been announced by the Kold-Hold Mfg. Co., Lansing, Mich. The transaction involves all the machinery, patents and good will of the truck plate division, according to J. R. Tranter, president of Kold-Hold.

CHAIN BELT CO.—Fifty years of progress and achievement are being celebrated this month by Chain Belt Co., Milwaukee, Wis., manufacturers of chain belt conveyors. The company now has branch offices in practically all important cities in this country and distributors in important cities abroad. J. C. Merwin, who joined the organization in 1917 as superintendent, is president of the company.

JULY LIVESTOCK PRICES

July livestock prices at Chicago, as reported by the Agricultural Marketing Service of the U. S. Department of Agriculture:

CATTLE AND CALVES			
	July 1941	June 1941	July 1940
(Price per 100 lbs.)			
Beef steers—			
Choice and prime.....	\$11.76	\$11.32	\$10.97
Good	11.11	10.74	10.29
Medium	10.43	10.03	9.33
Common	8.70	8.76	7.59
All grades	11.24	10.62	10.44
Cows—			
Good	\$ 8.77	\$ 8.64	\$ 7.28
Low cutter and cutter..	6.20	6.10	4.70
Vealers—			
Good and choice.....	12.01	11.11	9.92
HOGS			
Barrows and gilts—			
Average price	\$11.12	\$ 9.88	\$ 6.31
All purchases—			
Average price	10.75	9.79	5.92
LAMBS AND SHEEP			
Slaughter lambs—			
Good and choice.....	\$11.37	\$11.81	\$ 9.40
Slaughter ewes—			
Common and medium..	3.10	2.91	2.26

Watch Classified page for good men.

NEW EQUIPMENT *and Supplies*

CONDITIONS COOLING SYSTEMS

A new water conditioner for recirculated condenser cooling systems, produced by the Water Treatment Co. of America, is gaining attention as a strictly organic formula for removing algae growth, rust, scale and corrosion without affecting pumps, gaskets or packing. This formula, known as "Baerite 21-A," is said to become active only in the presence of these offending factors, cleaning the cooling system completely in as little as 24 hours and preventing formation.

It is a highly concentrated liquid which is placed in the cooling system, 1 gal. to 12,500 gals., and is said to require no other additions or chemicals. To assure accurate conditioning of cooling water, the manufacturer provides a testing kit and testing solutions. A special Baerite formula for the treatment of brine is reported to be successful in cleansing and stopping corrosion in sodium, calcium and magnesium brine systems.

TIME CYCLE CONTROLLER

The development of a new multiple-cam time cycle controller, known as the Model A-118 impulse-sequence cycle controller for timing mechanical operations in industrial processes, has been announced by the Bristol Co. This instrument is designed for use in plant processes.

In this controller time measurement and pilot valve operation are handled by separate mechanisms. Separation of these two basic functions is said to result in a design giving accurate timing, high speed and torque for pilot valve operation and flexible application.

Timing is accomplished by a telechron-driven aluminum disc on which is printed a 25-in. time scale. The desired schedule of operations is incorporated into the controller by punching holes with an ordinary ticket punch on the time scale. The location of these holes determines the time of operation of the cam mechanism. Discs for new cycles or schedules of operation can be easily made.

BARREL DUMPING HARNESS

A new, quick-locking harness to speed up and improve the handling and dumping of barrels and drums has been placed on the market by the Lewis-Shepard Sales Corp., Watertown, Mass. The harness is equipped with a spring

toggle and can be made for any size drum.

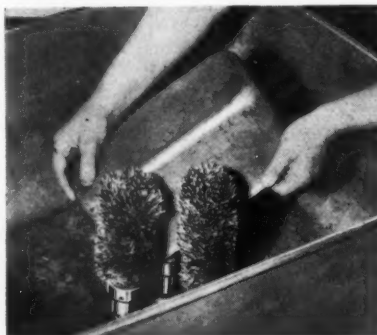
With the new equipment it is possible to place a drum or barrel in the harness direct, eliminating any necessity for affixing or adjusting the harness to the drum. A standard type barrel hoop truck deposits the drum directly in the harness.

In addition to equipment designed for handling barrels and drums, Lewis-Shepard also manufacture lift trucks, portable elevators, racks, skids and special handling equipment.

SLICING MACHINE CABINET

A handsome, white utility cabinet is now available to users of U. S. Slicing Machine Co. slicers and delicators, according to a recent announcement. Weighing 77 lbs. and standing 32½ in. high, the new cabinet has a non-skid top said to form a perfect base for the U. S. delicator or models H, HC or GC slicing machines. It is 16½ in. wide and 21½ in. deep.

Immediately under the top is a section for wrapping materials. A door swinging from top hinges gives easy access to a hidden waste receptacle. The lower part of the cabinet provides storage space. Entire unit is built of heavy gauge metal and finished in white Dulux enamel. Rubber vacuum-cup feet are adjustable, providing positive anchorage to floor and eliminating vibration.



HAM MOLD CLEANING BRUSH

This three brush unit is suitable for cleaning ham molds or cooked meat retainers. Accompanying illustration shows how one brush scrubs the inside of the container while the other two remove all meat particles from outside. Bristles are set in steel strips and can be removed and replaced when they become worn. The maker of the unit, the Fuller Brush Co., reports that it will reduce cleaning time and cut costs to a minimum.

New Trade Literature

Refrigeration Appliances (NL 902).—Printed in two colors, this new 40-page catalog describes a complete line of electric refrigeration appliances. Included among the many items described are various types of unit coolers, standard and special size coils, condensers, ice cube makers and valves.—Fedder Mfg. Co., Inc.

Steel Base Plates (NL 903).—New booklet covering a line of welded steel base plates for adjusting pillow blocks and common flat boxes for shaft alignment. Base plates for horizontal adjustment only and for horizontal and vertical adjustment are tabulated for mounting pillow blocks of shaft sizes up to eight inches. List prices, dimensions and weights are given.—Link-Belt Co.

Multimold Presser (NL 904).—A recently developed method for pressing any desired number of hams at one time is described in this new four-page folder. Advantages claimed for new product include lower first cost, better quality cooked hams and lower labor costs.—Hoy Equipment Co.

Refrigeration Equipment (NL 905).—Stressing the part air conditioning is playing in production, this new 16-page condensed catalog illustrates and describes all types of air conditioning, refrigeration, and unit heating equipment. Booklet is divided into four sections to facilitate easy reference.—Carrier Corp.

Pneumatic Controllers (NL 906).—New 23-page bulletin describes accessories for pneumatic controllers. In addition to descriptions and dimension tables, the bulletin contains schematic diagrams and sizing charts for gas valves, liquid flow valves and steam valves.—Brown Instrument Co.

Frozen Food Locker (NL 913).—Different types of frozen food locker plants are surveyed in this eight-page booklet. A number of plants are depicted and factual material is given on their operation.—Armstrong Cork Co.

Lixate Process (NL 907).—Profusely illustrated and printed in two colors, this new 36-page book deals with the Lixate process for making brine. Numerous photographs and diagrams of installations are given. Various applications of the Lixate process are described in detail. Sodium chloride brine tables for brine at 38 degs. F. and 60 degs. F. are included, in addition to a table on dimensions and capacities of cylindrical tanks.—International Salt Co., Inc.

Packings and Gaskets (NL 908).—This 44-page catalog contains service recommendations and suggestions on packings and gaskets. The book includes

handy tables to serve as guides in selecting the proper packing for various types of equipment. The catalog gives helpful hints on how to obtain the greatest service from gaskets and packings.—Johns-Manville.

Weight Control (NL 924).—This attractive booklet entitled "Guarding Meat Profit" is designed to aid meat plant superintendents and managers with their weighing problems. The new booklet is well illustrated and contains many fresh ideas for controlling costs and profits through accurate weight control.—Toledo Scale Co.

Cold Plates (NL 909).—This 50-page illustrated catalogue is devoted to uses of vacuum cold plates. One section shows how the plates are used for truck and trailer refrigeration. Typical truck plate arrangements and installation details are given. Another section describes the use of cold plates in locker storage rooms, small chill rooms and in sharp freeze cabinets.—Dole Refrigerating Co.

Feed Water Chemistry (NL 910).—Fundamental reactions involved in water softening are discussed in this 12-page folder. The book discusses the ionic analysis of water, as well as various water treatments. One portion deals with the formulae and molecular and equivalent weights of the substances which are frequently found in water.—Cochrane Corp.

Commodity Year Book (NL 911).—A booklet containing factual information and research studies on commodity prices and supplies. Topics covered include wartime control of commodities, war and commodity prices, statistical tables and price charts.—Commodity Research Bureau, Inc.

Unit Smokehouses (NL 912).—Four-page bulletin describes new air-conditioned smokehouses for plants of various sizes. Bulletin is fully illustrated and shows product in process. Partial list of users is given in the folder.—Drying Systems, Inc.

Non-Indicating Controllers (NL 914).—Booklet describes a non-indicating temperature controller of the air-operated, remote bulb type. Large pictures show operating features, construction details and exterior of the instrument. A schematic diagram showing a typical application is included.—Brown Instrument Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:

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1941 BEEF IMPORTS

Imports of canned and frozen beef and veal into the United States during the first six months of 1941 totaled 55,793,000 lbs., or 114,588,000 lbs. on a dressed-weight basis, an increase of 17 per cent over a year earlier. Imports for the year 1940, however, were almost 24 per cent below 1939.

Canned beef imports from South America in the first six months of the year totaled 39,197,000 lbs. actual weight, or 97,992,000 lbs. on a dressed-weight basis, an increase of 3 per cent above 1940. Imports of other beef, mainly frozen product from Cuba, totaled 16,596,000 lbs. compared with only 2,424,000 lbs. a year earlier. Cuban beef pays a U. S. duty 20 per cent lower than the regular tariff of 6c per lb. Fresh and frozen beef imports into this country represent only a small percentage of federally inspected beef and veal production—0.6 per cent in the first six months of 1941.

Exports of beef and veal during the first six months of 1941 were small compared with imports, and amounted to 7 million lbs.—a decrease of 15 per cent from a year earlier. Shipments of beef and veal go chiefly to possessions of the United States, Newfoundland and Labrador.

Imports of canned beef into the United States during the first six months of 1941 and 1940 were as follows:

	1941 lbs.	1940 lbs.
Argentina	25,195,000	20,110,000
Uruguay	2,168,000	4,333,000
Brazil	6,291,000	11,129,000
Paraguay	2,921,000	2,497,000
Total	39,197,000	38,075,000

LARD YIELD AND PRODUCTION

Average yield of lard per 100 pounds live weight during July, 1941, was 13.74 lbs., compared with 14.05 lbs. in June, 1941, and 12.99 lbs. in July, 1940. These yields represent 36.19 lbs. per animal in July, 1941, compared with 34.79 lbs. in June, and 32.40 lbs. per animal in July, 1940.

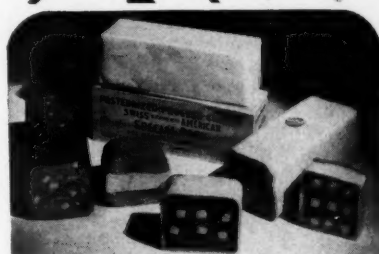
Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 108,395,000 lbs. in July, 1941; 115,719,000 lbs. in June, and 103,983,000 lbs. in July, 1940. Lard rendered during July, 1941, includes 12,590,000 lbs. of rendered pork fat.

WILSON OFFERS KNIFE EDGER

Taking its cue from a survey which showed that dull knives are one of the leading sources of irritation to housewives, Wilson & Co. during September and October is offering as a premium a newly invented wall-type, folding knife edger for three Ideal dog food labels and 25c. Newspapers, magazines and radio will carry the story of the new offer, and Wilson sales representatives will assist dealers with displays.

IT'S NEW! IT'S NEWS!

... this special
process cheese
for meat loaves!



Feature long-profit specialties
for extra sales

For meat loaf that's different... something special... one you can ask extra pennies-per-pound for, the Cheese-Meat-Loaf is a winner.

Growing in popularity everywhere, the Cheese-Meat-Loaf is a natural sales and profit maker. And when it's made with this Special Swiss Blended with American, it's extra good.

Special Swiss Blended with American is specifically made for meat loaf manufacture. It won't smear or run during baking! It makes meat loaves temptingly delicious.

Cash in now on this new treat! Specialize on Cheese-Meat-Loaves that look grand and taste better! But be sure they're made with this fine Special Swiss Blended with American.

Remember, too, the warm weather is the time to profit most on this popular meat loaf special... so don't delay. Order a supply of Special Swiss Blended with American right away.

WARD MILK PRODUCTS DIVISION

KRAFT CHEESE COMPANY
500 Peshigo Court, Chicago, Illinois

makers of Meloward, the widely used dried skim milk for sausage manufacture

LIVESTOCK MARKETS *Weekly Review*

More Lambs Saved in '41 To Make New Record Crop

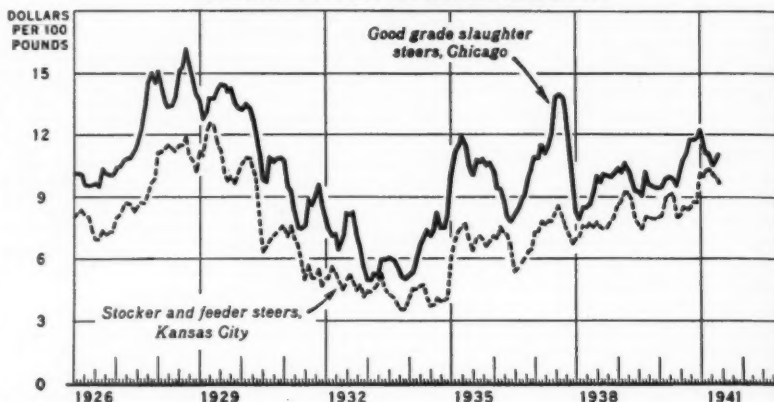
The 1941 lamb crop totaled 34.5 million head, 1.7 million head more than last year's crop and was the largest crop in the 18 years of record, according to a report by the Agricultural Marketing Service. The sharp increase over the 1940 crop resulted from a 500,000-head increase in the number of breeding ewes on farms and ranches over a year earlier, as well as an average gain of about three lambs saved per 100 ewes this year over last. The increase in the total number of lambs saved amounted to about 5 per cent for both the native and western sheep states, and the crops in both areas were record size.

Nearly two-thirds of the 1,664,000-head increase in the 1941 lamb crop was in the western sheep states and about 40 per cent of the increase in that area was in Texas. Sheep production has increased sharply in Texas in recent years. This year's crop totaled over 5 million head, roughly 25 per cent of the western lamb crop, and constituted 15 per cent of the total number of lambs raised in the whole United States.

The estimated United States lamb crop, breeding ewes and lambs saved per 100 ewes during the last 18 years, as reported by the A. M. S.:

Year	Total No. lambs saved (thousands)	Ewes 1 yr. and over on farms Jan. 1 (thousands)	Lambs saved per 100 ewes (number)
1924	21,763	24,982	87.1
1925	22,195	25,997	85.4
1926	23,958	26,876	89.1
1927	24,460	28,338	86.3
1928	26,559	30,206	87.9
1929	26,903	32,464	82.9
1930	29,467	34,614	85.1
1931	31,615	36,514	86.6
1932	30,035	37,155	80.8
1933	29,783	37,032	80.4
1934	30,598	37,227	82.2
1935	28,597	35,969	80.2
1936	30,979	36,824	83.7
1937	30,730	35,959	86.3
1938	32,157	36,252	87.6
1939	31,781	36,824	86.3
1940	32,885	37,558	87.6
1941	34,549	38,035	90.8

PRICES OF STOCKER AND FEEDER STEERS, AND OF SLAUGHTER STEERS, 1926-41



Prices of feeder cattle have weakened considerably since early April and they are now not so high in relation to prices of fat cattle as a month or so ago. However, strong demand for feeders is expected to develop this fall and prices are likely to continue relatively high. Prices of well-finished slaughter cattle must average higher in 1942 if cattle feeding returns are to be favorable. (Chart by Bureau of Agricultural Economics.)

HOG WEIGHTS AND COSTS

Average weights of barrows and gilts marketed at the six leading markets during August were somewhat heavier than during the same month a year earlier. Increases in average weights over the previous year ranged from 6 to 12 lbs. and were as follows: At Chicago, 10 lbs.; Kansas City, 9 lbs.; Omaha, 12 lbs.; National Stock Yards, 7 lbs.; St. Joseph, 6 lbs.; and St. Paul, 12 lbs. August average weights of barrows and gilts, compared with July averages, were from 4 to 24 lbs. lighter at four markets and from 1 to 2 lbs. heavier at two markets, as follows: At Chicago, 8 lbs. lighter; Kansas City, 4 lbs.; Omaha, 6 lbs.; St. Paul, 24 lbs.; at National Stock Yards and St. Joseph weights were 1 lb. and 2 lbs. heavier.

The average weights of sows marketed at five of the six centers showed increases ranging from 5 to 38 lbs., as follows: At Chicago, 5 lbs.; Kansas City, 38 lbs.; Omaha, 18 lbs.; St. Joseph, 32 lbs. and St. Paul, 7 lbs. Sows at National Stock Yards averaged 5 lbs. under the weight for August, 1940.

U. S. Agricultural Marketing Service reports average weights and prices during August as follows:

	BARROWS AND GILTS		SOWS	
	Aug. 1941	Aug. 1940	Aug. 1941	Aug. 1940
	lbs.	lbs.	lbs.	lbs.
Chicago	238	228	365	360
Kansas City	227	218	376	338
Omaha	241	229	351	333
National Stock Yards	216	209	351	356
St. Joseph	228	212	368	336
St. Paul	218	206	345	338

Average prices for these classes at



*Packers with an Eye
to profits come to K-M*

FORT WAYNE, IND.
DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.

DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY
LIVESTOCK BUYING SERVICE

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE
Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

the six western markets during August:

	BARROWS AND GILTS		SOWS	
	Aug. 1941	Aug. 1940	Aug. 1941	Aug. 1940
Chicago	\$11.23	\$8.69	\$10.03	\$5.60
Kansas City	11.19	6.45	9.82	5.22
Omaha	10.89	6.14	9.97	5.37
National Stock Yds.	11.45	6.72	10.06	5.53
St. Joseph	11.15	6.41	9.90	5.24
St. Paul	11.11	6.43	10.00	5.35

Average prices paid for barrows and gilts during August, and for sows, continued to be almost double the prices paid a year earlier. Increases for barrows and gilts ranged from \$4.54 to \$4.75 and for sows, from \$4.43 to \$4.65.

Hog prices, after advancing to the highest level in about four years in mid-July, weakened somewhat during the last half of the month and early August. However, the general level of hog prices has continued much higher than a year earlier. The spread between prices of medium and heavy weight hogs has widened somewhat during the past two months, as marketings of packing sows have increased seasonally.

The proportion of packing sows in total marketings has increased seasonally during the past two months, and this has been reflected in a material increase in the average weight of all hogs slaughtered. Average weights of butcher hogs and packing sows in recent weeks have been considerably heavier than a year earlier.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., September 4, 1941.—At 19 concentration yards and 11 packing plants in Iowa and Minnesota hog receipts were light and demand fairly broad. Prices were steady to 15c higher for the first four days this week.

Hogs, good to choice:	
160-180 lb.	\$10.70@11.90
180-240 lb.	11.50@11.90
240-270 lb.	11.35@11.60
270-300 lb.	11.10@11.40
300-330 lb.	10.80@11.20
330-360 lb.	10.60@11.00

Sows:	
330 lbs. down	\$10.30@10.65
330-400 lb.	10.00@10.50
400-500 lb.	9.75@10.15

Receipts of hogs at Corn Belt markets for week ended Sept. 4, 1941:

	This week	Last week
Friday, Aug. 29	21,500	23,400
Saturday, Aug. 30	22,400	22,000
Monday, Sept. 1	Holiday	31,300
Tuesday, Sept. 2	26,500	15,300
Wednesday, Sept. 3	19,000	20,600
Thursday, Sept. 4	16,500	15,600

STOCKERS AND FEEDERS

Stocker and feeder shipments received in the Corn Belt states in July:

	Cattle and Calves			Sheep and Lambs	
	July 1941	July 1940		July 1941	July 1940
Stockyards	58,559	107,083		49,095	70,026
Direct	24,189	45,339		80,700	102,987
Total	82,728	152,422		129,855	173,013
Total, Jan.-July	527,912	458,444		612,226	546,350

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, September 4, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$10.25@10.90	\$10.60@11.15			
140-160 lbs.	10.65@11.40	11.10@11.65	\$10.85@11.60	\$11.00@11.65	\$11.00@11.65
160-180 lbs.	11.10@11.95	11.60@11.90	11.35@11.90	11.50@11.90	11.25@11.90
180-200 lbs.	11.70@12.10	11.85@11.95	11.75@12.10	11.75@12.00	11.85@11.90
200-220 lbs.	11.80@12.10	11.85@11.95	11.90@12.10	11.80@12.00	11.85@11.90
220-240 lbs.	11.75@12.05	11.80@11.95	11.85@12.10	11.80@11.95	11.75@11.90
240-270 lbs.	11.45@11.90	11.35@11.90	11.65@12.00	11.45@11.85	11.40@11.90
270-300 lbs.	11.10@11.60	10.90@11.50	11.30@11.70	11.10@11.65	11.20@11.60
300-330 lbs.	10.90@11.25	10.80@11.00	11.00@11.45	10.95@11.20	11.00@11.30
330-360 lbs.	10.70@11.00	10.65@10.85	10.90@11.20	10.85@11.05	10.90@11.25

Medium:

160-220 lbs.	10.50@11.65	10.65@11.70	10.85@11.75	11.15@11.90	11.00@11.75
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SOWS:

Good and choice:

270-300 lbs.	10.45@10.60	10.60@10.70	10.65@10.90	10.40@10.65	10.60@10.65
300-330 lbs.	10.35@10.50	10.60@10.70	10.60@10.85	10.40@10.65	10.55@10.60
330-360 lbs.	10.00@10.40	10.30@10.65	10.40@10.85	10.25@10.50	10.50@10.60

Good:

360-400 lbs.	9.80@10.15	10.10@10.40	10.10@10.60	10.10@10.35	10.35@10.60
400-450 lbs.	9.50@ 9.90	9.85@10.25	9.80@10.25	9.90@10.15	10.30@10.50
450-500 lbs.	9.25@ 9.65	9.70@10.00	9.75@10.00	9.75@10.00	10.20@10.45

Medium:

250-500 lbs.	9.00@10.20	9.15@10.10	9.25@10.60	9.50@10.35	10.00@10.50
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PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.50@10.25	10.10@10.65			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	12.25@12.85	12.25@13.00	11.75@12.25	12.00@12.75	11.50@12.50
900-1100 lbs.	12.25@12.85	12.25@13.00	11.65@12.25	12.00@12.75	11.50@12.50
1100-1300 lbs.	12.00@12.75	12.00@13.00	11.50@12.25	11.50@12.50	11.50@12.50
1300-1500 lbs.	11.75@12.75	12.00@12.75	11.25@12.00	11.50@12.25	11.25@12.25

STEERS, good:

750-900 lbs.	11.25@12.25	11.25@12.25	11.00@11.75	11.25@12.00	10.75@11.50
900-1100 lbs.	11.25@12.25	11.25@12.25	11.25@11.75	11.25@12.00	10.75@11.50
1100-1300 lbs.	11.00@12.00	11.25@12.25	10.65@11.65	11.25@12.00	10.50@11.50
1300-1500 lbs.	11.00@12.00	11.00@12.00	10.50@11.50	11.00@11.50	10.25@11.25

STEERS, medium:

750-1100 lbs.	9.25@11.25	9.50@11.25	9.50@11.00	10.00@11.25	9.00@10.75
1100-1300 lbs.	9.50@11.25	9.50@11.25	9.50@10.75	10.00@11.25	9.00@10.50

STEERS, common:

750-1100 lbs.	8.00@ 9.50	8.00@ 9.50	8.00@ 9.50	8.50@10.00	7.50@ 9.25
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.75@12.75	11.75@12.50	11.50@12.25	11.75@12.50	11.50@12.50
Good, 500-700 lbs.	10.75@12.00	10.75@11.75	10.50@11.50	10.50@11.75	10.50@11.50

HEIFERS:

Choice, 750-900 lbs.	11.75@12.50	11.75@12.50	11.50@12.00	11.75@12.75	11.25@12.50
Good, 750-900 lbs.	10.50@11.75	10.75@11.75	10.50@11.50	11.00@11.75	10.50@11.25
Medium, 500-900 lbs.	9.00@11.00	9.00@11.00	8.50@10.50	8.25@10.50	8.50@10.25
Common, 500-900 lbs.	7.00@ 9.00	7.50@ 9.00	7.00@ 8.50	7.25@ 8.25	7.00@ 8.50

COWS, all weights:

Good	8.00@ 9.25	8.00@ 8.75	8.00@ 9.00	8.00@ 8.75	8.00@ 9.25
Medium	7.25@ 8.00	7.25@ 7.75	7.25@ 8.00	7.25@ 8.00	7.00@ 8.00
Cutter and common	6.00@ 7.25	6.00@ 7.25	6.00@ 7.25	5.75@ 7.25	6.00@ 7.00
Canner	5.00@ 6.00	4.75@ 6.00	4.75@ 6.00	5.00@ 5.75	5.00@ 6.00

BULLS (Ylgs. Excl.), all weights:

Beef, good	8.75@ 9.25	8.75@ 9.00	8.75@ 9.15	8.35@ 8.60	8.50@ 9.00
Sausage, good	8.00@ 8.25	8.50@ 8.75	8.50@ 8.75	8.35@ 8.60	8.00@ 8.75
Sausage, medium	8.00@ 8.60	8.00@ 8.50	7.75@ 8.50	7.75@ 8.35	7.25@ 8.00
Sausage, cutter and com.	7.25@ 8.00	6.50@ 8.00	7.25@ 7.75	6.25@ 7.75	6.50@ 7.25

VEALERS, all weights:

Good and choice	13.00@14.00	12.50@13.75	10.50@12.00	11.00@13.00	11.00@13.50
Common and medium	10.00@13.00	10.25@12.50	7.50@10.50	8.00@11.00	8.00@11.00
Cull	7.00@10.00	6.50@10.25	5.50@ 7.50	6.50@ 8.00	6.00@ 8.00

CALVES, 400 lbs. down:

Good and choice	9.00@10.50	9.00@11.25	9.50@11.00	8.50@11.00	9.00@10.50
Common and medium	7.50@ 9.00	7.50@ 9.00	7.50@ 9.50	7.00@ 8.50	7.50@ 9.00
Cull	6.75@ 7.50	6.00@ 7.50	5.50@ 7.50	6.00@ 7.00	6.00@ 7.50

Slaughter Lambs and Sheep:

SPRING LAMBS:

Good and choice	12.50@13.00	12.25@12.75	12.50@12.75	12.50@12.75	12.50@12.75
Medium and good	11.25@12.25	10.75@12.00	11.25@12.40	11.25@12.25	10.75@12.25
Common	9.25@10.75	8.50@10.50	9.50@11.25	9.00@11.00	8.75@10.00

YLG. WETHERS (Shorn):

Good and choice	9.75@10.50	9.50@10.25	9.50@10.00	9.75@10.25	9.00@10.00
Medium	8.50@ 9.50	8.25@ 9.25	8.00@ 9.50	8.75@ 9.50	8.25@ 8.75

EWES (Shorn):

Good and choice	4.50@ 5.50	4.25@ 5.00	4.00@ 5.25	4.50@ 5.50	4.25@ 5.50
Common and medium	2.75@ 4.50	2.50@ 4.25	2.50@ 4.00	3.00@ 4.50	2.75@ 4.25

¹Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn. ²Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first two days this week were 19,894 cattle, 1,580 calves, 15,326 hogs and 4,754 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Aug. 29:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,602	1,825	2,333	1,030
San Francisco	800	158	2,300	2,350
Portland	3,000	385	2,500	3,300

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 30, 1941, as reported to The National Provisioner:

CHICAGO

Armour and Company, 4,690 hogs; Swift and Company, 937 hogs; Wilson & Co., 6,430 hogs; Western Packing Co., Inc., 978 hogs; Agar Packing Co., 6,245 hogs; Shippers, 6,827 hogs; Others, 29,394 hogs.

Total: 44,432 cattle; 3,667 calves; 49,501 hogs; 16,554 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,383	458	3,432	5,389
Cudahy Pkg. Co.	3,183	663	1,769	3,485
Swift & Company	3,373	658	2,543	3,542
Wilson & Co.	3,215	675	1,940	4,650
Indep. Pkg. Co.	1	1	350	1
Kornblum Pkg. Co.	1,300	1	1	1
Others	7,651	419	1,901	2,125
Total	23,305	2,874	11,935	19,191

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,549	4,501	5,304	
Cudahy Pkg. Co.	4,624	2,716	4,986	
Swift & Company	4,042	2,470	2,523	
Wilson & Co.	1,888	2,067	1,276	
Others	7,678			

Cattle and calves: Eagle Pkg. Co., 20; Greater Omaha Pkg. Co., 137; Geo. Hoffman, 48; Lewis Pkg. Co., 690; Nebraska Beef Co., 817; Omaha Pkg. Co., 208; John Roth, 124; South Omaha Pkg. Co., 916; Lincoln Pkg. Co., 240.

Total: 20,323 cattle and calves; 19,432 hogs; 14,089 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,785	3,227	5,738	6,779
Swift & Company	3,904	3,668	5,165	7,507
Hunter Pkg. Co.	1,845	68	7,067	1,271
Hell Pkg. Co.	1	2,662		
Krey Pkg. Co.	1	1,774		
Laclede Pkg. Co.	1	2,581		
Sleoff Pkg. Co.	1	1,317		
Shippers	6,683	1,267	12,735	598
Others	3,125	172	5,603	2,821
Total	19,350	8,402	44,774	18,976

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,354	450	4,939	6,967
Armour and Company	3,068	376	5,237	3,667
Others	2,061	35	1,340	2,535
Total	7,473	861	11,516	13,169

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,467	40	5,225	2,922
Armour and Company	3,501	40	5,354	2,339
Swift & Company	2,327	55	3,328	2,408
Shippers	4,928	4	4,768	1,392
Others	270	8	16	1
Total	14,493	147	18,691	9,061

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,702	1,222	1,993	981
Wilson & Co.	2,928	1,168	1,994	1,011
Others	246	27	1,124	1
Total	6,876	2,417	5,111	1,992

Not including 851 cattle and 588 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,656	786	3,870	1,989
Wichita D.B. Co.	13			
Dunn-Ostertag	128		20	
Fred W. Dold	144		504	
Sunflower Pkg. Co.	41		145	
Pioneer Cattle Co.	63			
Excel Pkg. Co.	388			
Others	3,480		410	517
Total	5,919	786	4,949	2,506

Not including 10 cattle, 134 calves and 211 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,114	133	1,649	11,383
Swift & Company	867	174	1,387	11,817
Cudahy Pkg. Co.	872	35	1,292	2,439
Others	1,074	203	1,152	10,359
Total	3,927	545	5,480	35,718

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,868	1,886	8,867	4,467
Cudahy Pkg. Co.	938	905		1,723
Riffin & Son	918	20		
Swift & Company	5,731	2,369	13,198	9,265
Others	4,674	890		
Total	15,129	6,170	22,000	15,485

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,000	962	1,354	1,471
Swift & Company	3,202	1,336	1,386	2,306
Blue Bonnet Pkg. Co.	213	75	191	87
City Pkg. Co.	227	16	563	1
Rosenthal Pkg. Co.	48	23	16	2
Total	6,690	2,412	4,012	3,763

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	2,426	1,145	12,964	3,783
Armour and Company	747	384	2,949	
Stumpf Bros.		132		
Stark & Wetzel	236	56	675	
Wabnitz and Deters	91	43	379	112
Maasa Hartman Co.	51	16		14
Shippers	2,461	968	21,291	5,010
Others	1,105	354	243	1,118
Total	7,117	2,966	38,633	10,023

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons		19	532	
E. Kahn's Sons Co.	588	211	9,983	8,463
Lohrey Packing Co.	2		155	
H. H. Meyer Pkg. Co.	24		2,693	
J. Schlachter	148	125	66	
J. & F. Schroth P. Co.	18		2,172	
J. F. Stegner Co.	858	214		14
Shippers	129		2,704	1,980
Others	1,555	789	825	359
Total	2,817	1,308	18,332	6,414

RECAPITULATION

	CATTLE	Calves	Hogs	Sheep
	Week ended Aug. 30	Prev. week	Cor. week	
Chicago	44,432	46,469	40,730	
Kansas City	23,305	22,236	22,775	
Omaha	20,323	19,943	16,296	
East St. Louis	19,350	18,402	19,890	
St. Joseph	7,473	7,922	7,306	
St. Louis	14,493	14,091	11,117	
Oklahoma City	6,876	6,774	4,775	
Wichita	5,919	5,367	2,898	
Denver	3,927	4,969		
St. Paul	15,129	15,540	14,479	
Milwaukee	3,531	3,533	3,790	
Indianapolis	7,117	6,402	7,810	
Cincinnati	2,817	3,031	3,974	
Ft. Worth	6,690	7,121	5,406	
Total	181,382	181,700	161,246	

HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	49,501	51,768	53,549	
Kansas City	11,935	8,747	13,588	
Omaha	19,432	19,243	22,285	
East St. Louis	44,774	41,539	48,515	
St. Joseph	11,516	10,011	16,287	
St. Louis	18,691	18,048	18,362	
Oklahoma City	5,111	4,806	7,567	
Wichita	4,949	4,813	7,762	
Denver	5,480	5,660		
Milwaukee	6,298	5,892	6,915	
Indianapolis	38,633	34,918	41,138	
Cincinnati	18,332	18,447	20,890	
Ft. Worth	4,012	4,293	8,800	
Total	260,724	245,030	296,372	

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	16,554	10,836	18,437	
Kansas City	19,191	19,200	15,523	
Omaha	14,089	14,199	19,538	
East St. Louis	18,976	19,196	19,047	
St. Joseph	13,169	14,350	14,035	
St. Louis	9,061	10,085	8,460	
Oklahoma City	1,992	2,379	3,551	
Wichita	2,506	2,703	2,378	
Denver	35,718	1,163		
St. Paul	15,485	22,145	19,448	
Milwaukee	1,488	1,390	1,515	
Indianapolis	10,023	10,022	11,675	
Cincinnati	1,308	8,280	6,032	
Ft. Worth	3,763	4,341	6,665	
Total	163,323	167,289	146,874	

*Cattle and calves. †Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended August 30:

	Cattle	Calves	Hogs	Sheep
At 20 markets:				
Week ended Aug. 30	245,000	318,000	292,000	
Previous week	238,000	305,000	288,000	
1940	239,000	347,000	326,000	
1939	211,000	332,000	343,000	
1938	254,000	371,000	413,000	

	Cattle	Calves	Hogs	Sheep
At 11 markets:				
Week ended Aug. 30	254,000			
Previous week	256,000			
1940	296,000			
1939	277,000			
1938	259,000			

	Cattle	Calves	Hogs	Sheep
At 7 markets:				
Week ended Aug. 30	184,000	218,000	197,000	
Previous week	177,000	211,000	209,000	
1940	193,000	240,000	203,000	
1939	151,000	222,000	214,000	
1938	174,000	199,000	236,000	

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS*

	Cattle	Calves	Hogs	Sheep
Mon., Aug. 25	17,244	1,269	16,916	12,955
Tues., Aug. 26	10,523	1,037	14,799	11,891
Wed., Aug. 27	12,769	746	11,886	7,379
Thurs., Aug. 28	4,074	674	13,080	9,382
Fri., Aug. 29	1,307	710	7,796	7,871
Sat., Aug. 30	1,000	1	1,800	5,500
*Total this week	46,817	4,439	65,776	54,966
Prev. week	47,680	4,831	67,723	43,136
Year ago	42,616	5,156	74,037	37,772
Two years ago	36,425	5,920	71,279	52,460

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Aug. 25	3,903	1	1,636	591
Tues., Aug. 26	2,413	178	999	1,155
Wed., Aug. 27	3,847	37	392	179
Thurs., Aug. 28	1,509	42	707	18
Fri., Aug. 29	500	1	1,500	290
Sat., Aug. 30	100	1	100	100
Total this week	12,272	257	5,834	2,243
Previous week	13,882	275	6,596	2,134
Year ago	14,210	344	10,871	5,089
Two years ago	11,965	286	7,053	12,367

*Including 2,124 cattle, 966 calves, 17,722 hogs and 38,764 sheep direct to packers.

†All receipts include directs.

†AUGUST AND YEAR RECEIPTS

	1941	1940	1941	1940
Cattle	170,254	155,326	1,277,912	1,225,992
Calves	19,831	19,379	150,121	173,687
Hogs	283,301	324,420	2,971,588	3,449,211
Sheep	191,512	128,195	1,458,637	1,439,339

†All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Aug. 30	\$11.85	\$10.90	\$4.50	\$11.55	
Previous week	11.90	10.65	4.50	11.70	
1940	11.00	6.75	3.25	9.50	
1939	9.50	6.10	3.00	8.85	
1938	10.20	7.90	2.85	8.30	
1937	14.05	10.80	3.60	10.50	
1936	8.80	10.25	3.10	9.65	
Av. 1936-40	\$10.70	\$8.35	\$3.15	\$9.35	

SUPPLIES FOR CHICAGO PACKERS

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVIDER show the number of livestock slaughtered at 16 centers for the week ended August 30, 1941:

CATTLE

	Week ended Aug. 30	Prev. week	Cor. week, 1940
Chicago	30,394	31,634	24,350
Kansas City	26,179	24,622	26,132
Omaha	21,790	19,424	15,364
East St. Louis	12,687	11,964	12,479
St. Joseph	7,617	7,683	6,625
Sioux City	9,741	9,651	7,069
Wichita	6,849	6,102	3,938
Philadelphia	2,102	2,065	2,162
Indianapolis	2,476	2,331	2,357
New York & Jersey City	10,777	9,654	10,802
Oklahoma City	10,144	9,336	7,522
Cincinnati	3,881	4,249	4,389
Denver	4,843	5,326	5,415
St. Paul	14,974	15,319	11,062
Milwaukee	8,381	8,349	5,781
Total	167,805	162,899	146,506

*Cattle and calves. †Not including directs.

HOGS

Chicago	65,306	67,390	70,314
Kansas City	25,588	22,067	32,296
Omaha	27,010	23,808	24,787
East St. Louis	52,506	48,422	55,995
St. Joseph	11,172	11,532	14,900
Sioux City	17,851	17,226	14,391
Wichita	5,630	4,943	5,547
Philadelphia	14,840	13,523	17,616
Indianapolis	13,875	13,797	15,219
New York & Jersey City	36,336	34,579	45,797
Oklahoma City	5,699	5,447	9,834
Cincinnati	10,413	10,121	13,832
Denver	6,492	5,517	5,517
St. Paul	22,060	18,347	29,414
Milwaukee	6,307	5,374	6,882
Total	327,015	308,007	373,604

*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	11,636	8,337	12,694
Kansas City	19,191	19,200	15,523
Omaha	22,511	22,231	23,415
East St. Louis	18,373	18,231	18,699
St. Joseph	13,329	13,104	11,750
Sioux City	9,489	10,258	8,107
Wichita	2,506	2,703	2,378
Philadelphia	4,068	4,638	3,770
Indianapolis	4,113	4,746	5,116
New York & Jersey City	58,498	41,859	73,896
Oklahoma City	1,992	2,379	2,551
Cincinnati	6,496	7,394	6,010
Denver	11,172	9,438	10,413
St. Paul	15,485	22,145	19,413
Milwaukee	1,445	1,390	1,598
Total	200,891	188,053	209,619

†Not including directs.

RECEIPTS AT 12 MARKETS

Receipts of salable cattle, calves, hogs and sheep at twelve public markets (Chicago, Kansas City, Omaha, National Stock Yards, St. Joseph, Sioux City, St. Paul, Buffalo, Cincinnati, Denver, Ft. Worth and Indianapolis):

	Aug. 1941	Aug. 1940
Cattle	744,134	759,161
Calves	151,084	174,853
Hogs	978,186	1,134,822
Sheep and lambs	752,528	915,043

During the eleven months of the crop year (October-August) receipts of hogs at these markets totaled 14,855,170 head compared with 15,479,734 head during the same period in 1940. Receipts of cattle from June to August totaled 2,159,496 and 2,058,880 in 1940.

SOUTHEASTERN RECEIPTS

Receipts of hogs, as reported by the Agricultural Marketing Service, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; and Jacksonville, Fla., for the week ended August 30:

	Cattle	Calves	Hogs
Week ended August 30	2,600	500	4,700
Last week	2,370	722	3,838
Last year	2,440	1,414	5,294

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending August 30, 1941..... 11,877	2,846	3,220
	Week previous..... 10,431	2,407	2,940
	Same week year ago..... 9,008	2,487	2,519
COWS, carcass	Week ending August 30, 1941..... 899	990	2,636
	Week previous..... 730	1,048	2,264
	Same week year ago..... 1,169	1,275	2,778
BULLS, carcass	Week ending August 30, 1941..... 343	1,191	106
	Week previous..... 633	887	125
	Same week year ago..... 463	922	41
VEAL, carcass	Week ending August 30, 1941..... 12,204	819	895
	Week previous..... 7,870	1,155	593
	Same week year ago..... 8,910	1,081	675
LAMB, carcass	Week ending August 30, 1941..... 49,297	13,854	18,477
	Week previous..... 45,817	12,312	15,894
	Same week year ago..... 43,594	11,568	16,983
MUTTON, carcass	Week ending August 30, 1941..... 2,472	312	1,894
	Week previous..... 1,276	209	872
	Same week year ago..... 1,894	308	1,144
PORK cuts, lbs.	Week ending August 30, 1941..... 2,411,408	248,616	262,891
	Week previous..... 2,100,052	283,159	130,838
	Same week year ago..... 2,386,951	214,596	212,218
BEEF cuts, lbs.	Week ending August 30, 1941..... 372,856
	Week previous..... 392,437
	Same week year ago..... 477,890

LOCAL SLAUGHTERS

CATTLE, head	Week ending August 30, 1941..... 10,777	2,102
	Week previous..... 9,654	2,053
	Same week year ago..... 10,802	2,162
CALVES, head	Week ending August 30, 1941..... 14,771	2,660
	Week previous..... 18,032	2,409
	Same week year ago..... 21,317	3,415
HOGS, head	Week ending August 30, 1941..... 26,336	14,940
	Week previous..... 34,579	18,528
	Same week year ago..... 49,618	17,616
SHEEP, head	Week ending August 30, 1941..... 58,498	4,668
	Week previous..... 41,859	4,638
	Same week year ago..... 73,896	3,770

Country dressed product at New York totaled 2,154 veal, no hogs and 85 lambs. Previous week 2,134 veal, no hogs and 19 lambs in addition to that shown above.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, September 2, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

CATTLE:	
Steers, good to choice, 1251-lb..... \$	12.50
Steers, medium to good.....	10.70@11.35
Steers, medium.....	10.75@11.00
Cows, medium.....	7.50@8.50
Cows, cutter and common.....	6.25@7.00
Cows, canners.....	4.75@6.00
Bulls, good.....	9.00@9.50
Bulls, medium.....	8.25@8.75
Bulls, cutter to common.....	7.00@7.75

CALVES:	
Vealers, good and choice.....	\$13.00@15.00
Vealers, common and medium.....	8.25@9.25
Vealers, culls.....	7.00@8.00
Calves, good and choice.....	9.50@11.50
Calves, common and medium.....	8.00@9.00
Calves, culls.....	7.00@7.50

HOGS:	
Hogs, good and choice, 190-lb.....	\$12.40

LAMBS:	
Lambs, good and choice.....	\$12.00@12.75
Lambs, medium.....	11.00
Lambs, common.....	9.00
Ewes.....	4.50

Receipts of salable livestock at Jersey City public market for the week ended with August 30:

	Cattle	Calves	Hogs*	Sheep
Salable receipts.....	2,118	2,510	955	2,995
Total, with directs.....	7,822	13,385	19,479	43,678

Previous week:				
Salable receipts....	1,498	2,606	169	3,040
Total with directs..	8,018	13,893	19,650	38,593
*Including hogs at 41st street.				

*Including hogs at 41st street.

WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for the week ended August 29 totaled 481,688 head, a decrease of 68,087 head from the 1940 kill. Cattle slaughter continues to show an increase, totaling 190,066 head against 154,747 head one year earlier. Sheep and lamb slaughter amounted to 311,664 head, 6,886 head above 1940.

Number of animals processed in 27 centers for week ended August 29:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	10,777	14,961	34,721	59,749
Phila. & Balt....	3,854	1,368	26,131	3,675
Ohio-Indiana Group ²	10,010	4,506	43,375	15,493
Chicago ³	36,680	5,656	65,306	63,914
St. Louis Area ⁴	15,532	12,870	52,506	21,695
Kansas City.....	21,372	5,994	25,388	22,195
Southwest Group ⁵	22,703	7,685	26,242	21,535
Omaha.....	19,194	650	27,010	25,685
Sioux City.....	9,302	150	17,851	11,775
St. Paul-Wisc. Group ⁶	23,420	18,240	60,837	22,291
Interior Iowa & So. Minn. ⁷	17,022	4,955	102,321	44,657
Total.....	190,066	71,713	481,688	311,664
Total prev. week.....	172,065	67,041	476,954	272,864
Total last year.....	154,747	77,357	549,775	304,778

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elburn, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

Watch Classified page for bargains.

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Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

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SAUSAGE FOREMAN 25 years' experience, can handle killing floor, cutting and curing, stitch or artery pumping. Guarantee results. Production now 40,000 lbs. per week. W-353, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WILL CHECK PRODUCTION ALL DEPARTMENTS, also manufacturing cost and General Sales. Responsible Packing house operator, now available on limited time only. W-393, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SAUSAGE MAKER: All round Packing house man. Meat curing, ham and beef boning. Can make all kinds of sausage, cheap and high grade. W-394, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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Experienced in the installation of departmental cost systems; capable of introducing advanced methods of cost control. W-395, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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WANTED: Packing House Superintendent for small beef killing plant. W-387, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

WANTED: Foreman for beef killing floor for small plant. W-388, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

SMALL UNINSPECTED PLANT in Mid-west has an opening for an experienced packing house superintendent. An opportunity for young or middle aged man, who can handle killing, cutting, curing, sausage manufacturing, and live stock. State age, experience, qualifications, and references and starting salary expected. W-385, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

CASING FOREMAN, experienced in fresh cleaning. Process beef, hogs and sheep. Capable handle men and get results. State full details, experience, age and references. Application confidential. W-396, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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Hydraulic Pump—Twin Pump, large and small. Price \$625.00 f.o.b., Wilmington.

1 Sedberry Hammer Mill, with blower attached, extra screen, pulley drive, in first class condition. Price \$300.00 f.o.b., Wilmington. Six months to pay. WILMINGTON PROVISION COMPANY, Foot of Orange Street, Wilmington, Delaware.

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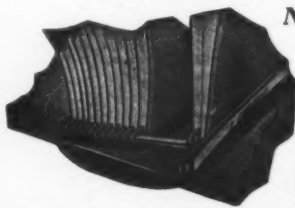
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The oven is furnished for artificial or natural gas.

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